



DINNER

APPETIZERS

(Spicy) Edamame with sea salt

Sesame and kombu pickled cucumber
with garlic chili

Maguro avocado

Sashimi Hamachi with coriander and
chili

Glazed Pork belly with pickled onions
and home made kimchi

Oysters with carambola, langoustine
bisque, shiso and pickled shallots
(3 pieces)

Squid noodle salad with grapefruit

Shiitakoyaki filled with shiitakes, topped
with tonkatsu sauce

Ebi furai - fried shrimp, celeriac
remoulade (5 pieces)

Steamed artichoke with red miso
hummus

SASHIMI / NIGIRI

3 pieces SASHIMI or 2 pieces NIGIRI

Unagi - Eel

Nasu Kabayaki - Lacquered eggplant

Ikura - Salmon roe

Maguro Akami - Lean tuna

Maguro Chutoro - Fatty tuna*

Maguro Otoro - Very fatty tuna*

Hamachi - Kingfish

Sake - Salmon

Lightly smoked salmon

Suzuki - Seabass

Lacquered suzuki - Seabass

Saba - Mackerel

Lacquered saba - Mackerel

Ika - Squid

Sunmono No Kyuri - Pickled Cucumber

Avocado

Marinated paprika

CHEF'S SELECTION

Standard

Vegan

* pending availability

SUSHI ROLLS

CHEF'S SELECTION

12 pieces

18 pieces

CHEF'S VEGAN SELECTION

12 pieces

18 pieces

24 pieces

FUTOMAKI

Lobster roll*

Saba shiso roll

Mushroom roll

Torched sake roll

* *pending availability*

HOSOMAKI

Maguro - Tuna

Sake - Salmon

Hamachi - Kingfish

Tamago - Egg

Sunmono No Kyuri - Pickled Cucumber

Kappa - Fresh cucumber

Avocado

Oshinko - Pickled radish

Tuna avocado

Marinated Paprika

STARTERS

Tuna tartar, parmesan, parsnip, celeriac

Finely chopped mackerel sashimi,
ginger, leek, scallions

Vegetable tempura, green sansho salt

Teriyaki salmon, sesame pakchoi, sorrel
salad

SOUPS

Shiitake broth, scallions, shoyu tamago,
shiitake

White miso soup, wakame, tofu

Spicy miso soup, seafood, leek

MAIN COURSES

Irish rib eye, lobster bearnaise

Sea bass with asparagus beurre blanc

Nasu kabayaki with scallions and green sansho pepper

Miso glazed fried tofu, sesame spinach

SUSHI MENU

Nigiri 4 pieces

Rolls 8 pieces

Miso soup

Main course

Dessert

SIDE DISHES

Yaki udon

White rice with furikake

Wok vegetables

Sesame spinach salad

Home made kimchi

DESSERTS

Chocolate bavaois, raspberry, bergamot

Yuzu tart

Black sesame Ice cream, miso caramel