

COCKTAILS

€18

HANZO AND GENJI

Roku Gin, Amontillado Sherry, Sake, Genmaicha Tea, Lemon Sage, Huacatay, Egg White

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SHIBUYA NIGHTTRAIN

Toki Whisky, Vintage Sake, Mount Gay Rum, Coffee, Cacao Nibs, Soy Sauce, Vanilla, Clarified with Milk

TOKYO SEXWHALE

Haku Vodka, Passion Fruit, Vanilla, Macadamia Orgeat, Lime

WHAT A QUAT!

Rum, Sake, Kumquat, Lime, Maple, Sesame, Cacao, Habanero

COSMIC LOVE

Haku Vodka, Strawberry, Vanilla, White Miso, London Essence Soda

ROAD TO THE EAST

Matusalem Rum, Jamaican Rum, Clairin Sajous, Cointreau, Coconut Milk and Rice Orgeat, Lime

MIDNIGHT DOWNTOWN

Roku Gin, Cherries, Wakocha Tea, Clarified with Greek Yoghurt

REMEMBER SUMMER DAYS

Mugi Shochu, Mezcal, Suze, Kiwi, Courgette, Lime

KARAOKE EXPRESS

Mount Gay Rum, Remy Martin Cognac, Plum Sake, Wakocha Tea, Lemon, Peach Foam

HACHIKO WHISPER

Toki Whisky, Matusalem Rum, Carpano Antica Formula, Pandan, Banana, Benedictine

PAPER KITE

Toki Whisky, Savoia, Citrus Blend Of Yuzu and Satsuma, Crème De Cacao, Sesame Oil

SPIRIT SELECTION

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MOCKTAILS

€14

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Botaniets Yuzu Ginger, Strawberry, Calpis, White Miso, London Essence Soda

HIKARI

Botaniets, Yuzu, Satsuma Mandarin, Sugar, London Essence White Peach and Jasmine Soda

YOKO

Botaniets, Matcha Milk, Honey

SILENT VOICE

Botaniets, Huacatay, Sage, Genmaicha Tea, Lemon



SUSHI BAR

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Tuna Tataki

with Yuzu-Green Chili Dressing €22

Hamachi Sashimi with Chili Ponzu

€24

Tuna Tartare 'Yukke'

€22

Hamachi Tartare

with Green Chili and Kimchi €26

HOSOMAKI thin roll

Maguro - Tuna €14

Sake - Salmon €12

Kappa - Fresh Cucumber €7

Avocado €9

Tuna Avocado €18

FUTOMAKI thick roll

Saba Shiso Roll €18

Sake Roll €18

Ebi Furai with Cucumber and Avocado €22

URAMAKI in-out roll

Lobster Roll €28

Tuna topped Tuna Roll with Chives €22

Ebi Furai with Avocado topped with Torched Sake €22

SASHIMI / NIGIRI

3 pieces SASHIMI or 2 pieces NIGIRI

Unagi - Eel €11

Ikura - Salmon roe €12

Maguro Akami - Lean tuna €12

Maguro Chutoro - Fatty tuna* €17

Maguro Otoro - Very fatty tuna* €20

Hamachi - Kingfish €17

Lobster nigiri* €22

Sake - Salmon €10

Suzuki - Seabass €12

Saba - Mackerel €10

Avocado €10

*pending availability

CHEF'S SELECTION

Ask us for recommendations!

Sashimi/Nigiri Selection

€39

Standard €39

Vegan €32

Hand Roll €12

KITCHEN

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Edamame With Sea Salt €6,5

Edamame with Sea Salt and Chilli €7,5

Ebi Furai with Celery Remoulade (5 Pieces) €16

Oyster with Lobster Bisque €18

Cucumber Asazuke €7,5

Smoked Unagi with Beetroot and Yuzu Yoghurt €14

Octopus with Sweet Potato and Yuzu Mirin Gremolata €24

Eggplant with Roasted Garlic Aioli €14

Chicken Sando €16

Beef Tataki with Cauliflower and Sesame €25

Glossed Pork Belly with Kimchi €22

Karai & Amai Cauliflower €16

Miso Marinated Cod with Shiitake and Celery €20

Beef Yakitori Grilled On Binchotan Coals (2 Pieces) €12

Salsify Mosaic with Ash Oil €15

Seabass Carpaccio with Wasabi and Avocado €18

Hojicha Crème Brûlée with Raspberry and Gel of Lemongrass €12

White Chocolate Lava Cake with Sesame Ice Cream €14

Sake Sabayon with Red Fruits €14