



STARTERS

Edamame with sea salt / spicy sauce	4,5 / 5,5
Miso soup	4,5
Scottish salmon tartare avocado purée, pickled kohlrabi, bergamot sauce	14,5
Tuna tataki salted melon, citrus sauce, needle oil	13,5
Latvian beef tartare tomato jelly, yuzu mayo, fennel seeds, lotus root chips	15,5
Octopus grilled potatoes, stewed tomato sauce, miso sabayon, shiso	15
Prawn tempura pickled kumquat, prawn crisps, chili mayo	13,5
Gyoza of the day	12,5
Kimchi	5,5

MAIN COURSES

Mackerel kombu noodles, herb broth	21,5
Black cod marinated in sweet miso, purple potato terrine	32
Slow cooked Scottish salmon lemon purée, lemongrass-wasabi sauce, black caviar	23
Latvian Duck green pea purée, grilled peach	24,5
Beef ribs marinated in honey miso, celery-horseradish cream	25
Barley pot barley, pearl couscous, mushroom purée, pickled eringi, bonito + smoked eel 11,5	18,5

MAKI ROLLS

8 pcs.

Aburi salmon avocado, cucumber, yuzu mayo	13
Spicy tuna takuan, avocado, cucumber, chives, yuzu mayo, chili sauce, sesame	14,5
Prawn tempura mango, crispy black rice, spicy sauce, coconut flakes	12,5
Salmon avocado, wasabi mayo	10
Tuna tartare avocado tempura, yuzu mayo, furikake	14
Black cod cucumber, shiso, chives, sweet miso sauce	13,5
Octopus avocado, truffle mayo, chives, bonito	14,5
Smoked eel cucumber, shiso, teriyaki sauce, sesame	13
Soft shell crab takuan, cucumber, chives, chili sauce	15,5
Mango-avocado takuan, cucumber	11

SASHIMI

5 pcs.

Scottish salmon	11,5
Tuna	15,5
Mackerel	8,5
Smoked eel	15
Prawn	12,5
Octopus	11,5
Tamago	7,5

SASHIMI SELECTION

15 pcs. / 45

21 pcs. / 55

NIGIRI

1 pc.

Scottish salmon	5,5
Tuna	6
Octopus	5
Smoked eel	5
Prawn	4,5
Zucchini	2
Tamago	3
Mackerel	4

NIGIRI SELECTION

10 pcs. / 35

DESSERTS

Mochi ice cream	3
Matcha crème brûlée	7,5
Chocolate muffin	7,5
Raspberry-rose mousse	8