

UNI

À LA CARTE
MENU



CHEF'S SPECIALS

Wagyū Karupaccho 49
A5 Wagyu carpaccio, foie gras,
Aji Panca sauce, truffle

Foagura no kurému burûre, 59
uni, toryufu
Foie gras crème brûlée, uni,
Oscietra caviar, fresh black truffle

Shefu no Nigiri 45
Chef's selection of 5 nigiri

Kuro Tara Bāgā 39
Black cod burger, signature sauce



STARTERS

	Marudon no Shiobana Edamame / Supaishi Edamame with Mason sale flakes / Spicy	8/10
	Omisoshiru Miso soup	12
NEW	Kyūri Smashed cucumbers, grapefruit, Japanese seasoning	15
	Wakame Sarada Wakame salad, sesame dressing, caramelised walnuts	18
	Sēriola no Karupaccho Yellowtail carpaccio, jalapeño sauce	29
	Gyūniku no Tartaru Beef tartare, sourdough bread, lemon mayonnaise (+ caviar)	26 (+12)
	Maguro no Sashimi New Style tuna sashimi, truffle shavings, sesame ponzu	33
	Maguro no Tartaru Tuna tartare, ikura, uni, Japanese rice	29
NEW	Toraffu Poteto Crispy fries, truffle sauce	15



SUSHI ROLLS

Supaishi Sāmon Spicy salmon	19
Supaishi Maguro Spicy tuna	25
Kani to Tobiko King crab and tobiko	45
Ebi no Tempura 2pc Shrimps tempura, shiso, wasabi mayonnaise	23



HANDROLLS

Kani to Abokado Hando Rōru King crab & avocado	42
Supaishī Sāmon Hando Rōru Spicy salmon	18
Supaishī Maguro Hando Rōru Spicy tuna	18
Hotate Hando Rōru Scallop	24
Hamachi to Toryufu no Hando Rōru Hamachi & truffle	19
Uni no Hando Rōru Uni	35

NIGIRI/SASHIMI

2PCS

3PCS

Maguro Akami Akami tuna	20
Maguro Chūtoro Chūtoro tuna	25
Maguro Ōtoro Ōtoro tuna	28
Sāmōn 2pc Salmon	16
Hamachi Hamachi	20
Wagyū Wagyu	26
Karabinerosu Ebi Carabineros prawns	35
Hotate Scallops	22

NIGIRI SPECIALS

2PCS

Ōtoro Ōtoro with foie gras	31
Chūtoro Chūtoro, Oscietra caviar and uni	35
Aburi Sāmōn Flamed salmon	17
Aburi Wagyū Flamed Wagyu, kizami wasabi	25

Caviar or sea urchins supplement:

+€10

MAIN COURSES

Miso Iri Kuro Tara	49
Miso black cod, pickled daikon	
Kochujan Iri Tai	39
Gochujang-marinated sea bream, pickled cucumber	
Kurīmī Robusutā Rāmen	79
Creamy lobster ramen: half lobster, creamy lightly spiced seafood broth, noodles, shallot chips	
Wagyū Sutēki Teppanyaki	Per 100g 100
Teppanyaki-Grilled Wagyu Steak	
Wagyū Sando	55
A5 Wagyu sando, caramelised onion compote, mustard mayonnaise	
Gyūniku Kakuni	49
Kakuni-style braised beef short rib, potato cream	



DESSERTS

Natsuno Mango

Trio de mangue, glace coco,
zeste de citron vert,
morceaux de pamplemousse

16

Chokorêto Tâto

Chocolate tart with Maldon salt

16

Matcha Aisu Kurîmu

House-made matcha ice cream

18

Japanîzu Bakurawa

Japanese Baklava

22

Mochi

1pc

8

