



AMAIMONO / DESSERT

BINCHŌTAN CHOKORĒTO LOG – CHOCOLATE LOG

Soy-Salted Caramel, Frozen White Chocolate Mousse, Black Sesame, Black Coffee Jelly, Edible Ash (Lit with Liquor Optional)

165

MOCHI ICE CREAM

Glutinous Rice Dumpling filled with different flavours of our Homemade Ice Cream

135

MATCHA MILLIE FEUILLE

Matcha Cream, Caramelized White Chocolate, Poached Pears Layered Between Flaky Feuille Pastry, Pink Matcha Ice Cream

135

YUZU & MIXED BERRY PANNA COTTA

Yuzu Panna Cotta Topped with Mixed Berry Compote and Tuile

135

TIRAMISU

Deconstructed Tiramisu, Coffee Sponge, Creamy Mascarpone, Coffee jelly, Chocolate Cremeux

155

TRIO OF SORBET

Strawberry, Mixed Berry, Granadilla

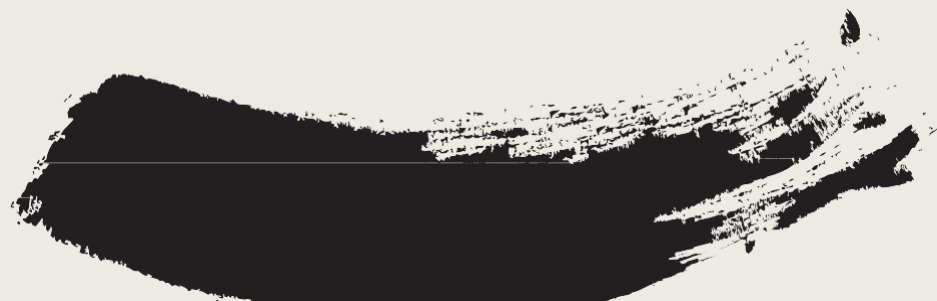
110

MATCHA MOUSSE -Chocolate coated Creamy Matcha Mousse, Praline

125

VANILLA ORANGE -Vanilla Semifreddo Topped with Orange Jelly Paired with orange crème and sorbet

135



Thank you.
Syabonga.
Dono Arigatō Gozaimasu.



MENU DEFINITIONS

Aburi - Flame Seared

Beni Shoga - Plum Juice Pickled Ginger Strips

Champonzu - 5 Citrus & Plum Sauce

Charshu - To Slow Cook & Roast

Chuka Soba - Chinese Style Egg Noodles

Dashi - Clear Umami Seaweed & Bonito Broth

Daikon - White radish

Eryngii Mushroom - King Oyster Mushroom

Furikake - Japanese Nori, Sesame & Bonito Seasoning

Ha-Wasabi - Pickled Wasabi Leaf

Hajikami Shoga - Pickled Red-White Ginger Sprouts

Hako Sushi - Rectangular 'Pressed' Sushi

Hari-Senbon -Angel Hair Ginger

Hibachi Grill - Tabletop Japanese Grill

Ikura - Salmon Roe

Kakiage - Japanese Vegetable Fritter

Katsuobushi - Smoked Bonito Shavings

Khaya - House/Home

Kinako - Soya Bean Powder

Kizami Wasabi - Pickled Real Wasabi Stem

Konbu - Dried & Cured Kelp Seaweed

Konro Grill - Handmade Diatomite Japanese Grill

Mamenori - Soybean Paper

Matcha - Green Tea Powder

Mirin - Sweet Alcoholic Rice Wine

Miso - Fermented Soya Bean Paste

Mochi - Glutenous Japanese Rice Cake

Moyashi - Mung Bean Sprout

Natto - Fermented Soya Bean

Negi - Spring Onion

Neri Ume - Japanese Plum Paste

Nira - Garlic Chive

Nori - Dried Seaweed

Oroshi - Finely Grated

Oshibori - Hot Towel

Panko - Flakey Breadcrumbs

Renkon - Lotus Root

Saikyo Miso - Sweet White Miso

Sakura - Cherry Blossom

Sanbaizu -

Delicate Vinegar of Konbu, Bonito, Mirin & Mushrooms

Senbei - Japanese Rice Cracker

Shichimi Togarashi - Japanese 7 Spice

Shimeji - Asian White Beech Mushroom

Shiso - Staple Mysterious Japanese Herb

Soba - Buckwheat Noodle

Sudachi Ponzu - Peppery Lime Citrus Vinaigrette

Tamago Yaki - Japanese Omelette

Tamanegi - Onion

Tare - House Soya/ Mirin / Sake Glaze

Takuan - Yellow Pickled Daikon Radish

Tamari - Gluten and Alcohol-free Soya Sauce

Tobiko - Crab Roe

Tonkatsu Sauce - Japanese 10 Spice Bbq Sauce

Tsukemono - Japanese Pickle

Umami - Sweet/ Sour/ Bitter and Salty

Ume - Sweet & Sour Japanese Plum

Usu-Yaki Tamago - Thin Shredded Omelette

Vu-ineguretto - Vinaigrette

Wafu - Japanese-Style base with Soy, & Rice Vinegar

Wagyu - 'Wa' means Japanese, 'Gyu' means Cow

Wakame - Species of Kelp

Wasabi - Kol Wasabi is Real Wasabi imported from Japan

Yaki - To Grill

Yakiniku Sauce - Sweet Soya with Garlic, Mirin & Sesame

Yanagi-ba-bocho - Willow blade sushi knife

Yuzu - Highly Prized Citrus Fruit

Yuzu Kosho - Citrus Chili Paste

Zukushi - "All kinds of"



Vegan

Vegetarian

Lacto-Vegetarian

Seasonal



OMAK ASE

Chef's Selection / Vegetarian Option Available

OMAKASE 1 7 Nigiri	270
OMAKASE 2 4 Nigiri / 4 California / 2 Hako Sushi	265
OMAKASE 3 7 Nigiri / 8 California / 6 Maki / 4 Hako Sushi / 2 Wagyu Sushi Cup	675
SASHIMI MORIAWASE Assorted 5 piece	195
Assorted 9 piece	295

SIGNATURE SASHIMI

6 pieces unless stated otherwise

SALMON TATAKI BINCHŌ-TAN Yuzu Sesame/ Yuzu Ponzu / Yuzu Kosho / Green Shiso	195
TUNA TATAKI BINCHŌ-TAN Golden Sesame Sauce / Red Shiso	195
WAGYU FILLET TATAKI Kizami Wasabi / Shiso / Wasabi Ponzu	225
SASHIMI TARTARE STACK Salmon / Tuna / White Fish / Avo / Shiso / Angel Hair Nori / Daikon / Cucumber & Cherry Tomato Tsukemono / Red Yuzu Pepper Ponzu Sauce / Crispy Konbu Chips When Available	270
RAINBOW HAKO "BOX" SUSHI / 1 BOX Salmon / Tuna / Shiso / Avo / Daikon	280
DRY AGED SALMON 3 MONTHS 5 / 9 pieces Chopped aged salmon in Yuzu Kosho	160/225
SEAWED SALSA -Salmon, Tuna or Yellowtail / Avo / Leen Seeds / Chives / Pickled Daikon / Ginger Mayo Sauce	160





NIGIRI

2pce

EBI / LM Prawn	130
MAGURO / Yellow fin tuna	100
SAKE / Salmon	100
TAMAGO / Sweet Japanese omelette	85
SHIROMI / White fish of the day	SQ

KOL SIGNATURE NIGIRI

2pce

ABOKADO / Italian Truffle / Truffle Oil / Truffle Paste / Truffle Balsamic	150
ABURI MAGURO / Flamed Tuna / Angel Hair Nori / Kizami Wasabi / Crunchy Quinoa	125
ABURI SAKE HARAMI / Flamed Salmon Belly / Yuzu Mustard / Black Rice	150
ABURI WAGYU / Hari-Senbon Ginger Crispy / Negi	145
ASPARA / Organic Asparagus / Dried Miso Salt / Sesame	95
HOTATEGAI / Hokkaido Sea Scallop / Smoked Soya / Yuzu Kosho	190
SHIMESABA / Cured Mackerel / Mustard Miso / Sesame	125
TAKO / Sumiso / Octopus / Kimchi Sesame	115
UNAGI / Grilled Fresh Water Eel / Sweet Soya / Sesame Seeds	190
WAGYU / Truffle Caviar / Kizami Wasabi	220



CALIFORNIA ROLL

8pce

ASPAR AGUS&AVO RAINBOW/ Roll / Wafu Beetroot / Daikon / Miso Salt	150
AVO & SHISO/ Cucumber / Takuan / Yuzu Sesame	150
BLACK RICE WAGYU ROLL/ Wagyu / Truffle Caviar / Cream Cheese / Chives	325
PRAWN & AVO/ Avo / Cucumber / Wasabi Sesame, Wasabi Mayo & Wasabi Oil	175
SALMON & AVO/ Shiso / Kimchi Sesame	190
SALMON ZUKUSHI/ Salmon Belly / Salmon Skin / Ikura / Avo	195
SOFTSHELL CRAB/ Tobiko / Spicy Miso-Mayo / Avo / Negi	255
SPICY SEARED SALMON & AVO/ Shichimi / Sesame Oil / Soya-Mayo / Negi	195
SPICY TUNA / Negi / Shichimi / Sesame & Chilli Oil / Quinoa Pops	195
TEMPURA PRAWN/ Gari / Avo / Cucumber / Prawn Salsa / Tobiko	245
TUNA & CORIANDER/ Black Sesame / Chilli / Coriander	190
TUNA & AVO/ Red Shiso / Kimchi Sesame	185
UNAGI RAINBOW ROLL/ Freshwater Eel / Avo	245
WAGYU KATSO SANDOS/SANDWITCH 4pcs / Wagyu Steak/ Bread / Tonkatsu Sauce	190
NORICEROLL/ Beetroot / Daikon / Avo / Chive / Beetroot Salmon / Tuna / White Fish / Wasabi Dressing	170
NO RICE ROLL VEG / Cucumber/ Daikon / Avo /Chive/ Takuan / Shimeji / Asparagus / Shiso / Wasabi Dressing	185





TEMAKI

Hand Roll / 1pce

EBI / Prawn / Avo / Yuzu Mayo/ Yuzu Sesame	120
MAGURO / Tuna / Avo / Wasabi Mayo	120
SAKE / Salmon / Avo / Wasabi Mayo	120

MAKI

6pce

ABOKADO / Avocado / Kimchi Sesame VG	85
KAPPA / Cucumber / Kimchi Sesame VG	75
EBI / Prawn / Yuzu Mayo / Yuzu Sesame	135
SAKE / Salmon / Green Shiso	115
MAGURO / Tuna / Red Shiso	115
MAGURO CHOPPED / Chopped Tuna / Negi	115
SALMON ROSES / Ikura / Shiso / Mayo	215
SALMON ROSES TOBIKO / Tobiko / Shiso / Mayo	215
CUCUMBER ROSES / Cucumber / Shiso / Wasabi Mayo / Wasabi Sesame	105
BLACK ROSES / Tuna / Black Rice / Truffle Caviar / Red Shiso / Wasabi Mayo	210
SEARED ROSES / Salmon / Avo / Negi / Panko Crumbs / Salmon Mayo	235





YUBI SANDOITCHI

Finger Sandwich / 3pce

PRAWN / Miso Mayo / Tobiko / Sanbaizu Soy

155

SALMON / Negi / Daikon / Onion / Miso Mayo / Quinoa

145

ONIGIRI

Hand Shaped Rice Ball Snack / 1pce/ Grilled with Soya Glaze or Plain.
Served with Tsukemono

SALMON / Sea Salt / Sesame

105

TACO SUSHI

Crispy Corn Shells / 3pce

SPICY SOFTSHELL CRAB / Tobiko / Miso Mayo

225

CHILLI TUNA / Fried Chillies / Shichimi / Sesame / Coriander / Negi

155

SPICY SALMON / Shichimi / Sesame Oi1 / Soya-Mayo / Negi

155



