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Tue - Sat 17:30-00

4 Servings 495

Pairing of 4 glasses of wine 495

Hiramasa 'namero', shiso, miso, ginger, shallots & soy

Beef tartar, egg yolk, pickled onions, umeboshi, oyster mushroom & fried shallots

Noodles, miso brown butter, sugar kelp, enoki, radicchio & egg yolk

Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate

Snacks

Marinated olives 45

Dashi rice crackers, tamari & kombu mayo 50

Pickled & fermented vegetables 45

30g White sturgeon caviar 395

Cold dishes

Hiramasa sashimi, kizami wasabi, yuzu ponzu & seaweed 225

Hiramasa 'namero', shiso, miso, ginger, shallots & soy (2 pcs.) 190

Beef tartar, egg yolk, pickled onions, umeboshi, oyster mushroom & fried shallots 190

Hot dishes

Noodles, miso brown butter, sugar kelp, enoki, radicchio & egg yolk 175

Grilled oyster mushrooms, rye seeds, pumpkin purée & fermented napa cabbage 145

Beef cuvette, grilled vegetables, truffle & wasabi sauce 295

Desserts

Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate 95

Apple crème, white miso, roasted kombu & dried miso 95