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5 Servings		650
Hiramasa 'namero', nori, shiso, ginger & ponzu		
Green asparagus, miso vinaigrette, smoked goat yoghurt & mint		
Miso glazed aubergine, brown butter, wasabi oil & bitter salad		
Grilled rainbow trout, white asparagus crudité, greens & koji beurre blanc		
Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate		
Wine menu 5 glasses		600
Snacks		
Marinated olives		50
Dashi rice crackers, nori & kombu mayo		50
Pickled vegetables		50
Hiramasa 'namero', nori, shiso, ginger & ponzu	<i>p.p.</i>	95
Pork gyoza, ginger, savoy cabbage & tare	<i>4 pcs.</i>	100
Dishes		
Hiramasa sashimi, yuzu ponzu, seaweed & kizami-wasabi		215
Green asparagus, miso vinaigrette, smoked goat yoghurt & mint		185
Confit mushrooms, grilled courgette, radish, pickled nori & yuzu		175
Miso glazed aubergine, brown butter, wasabi oil & bitter salad		150
Grilled rainbow trout, white asparagus crudité, greens & koji beurre blanc		165
Desserts		
Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate		95
Basque cheesecake, miso, rhubarb compote & pickled rhubarb	<i>limited availability</i>	125