NIGIRI

EEL (F, G) 65
Eel, rice, unagi sauce, wasabi, pickled ginger

EBI (G, SH) 65
Shrimp, rice, dashi sauce, wasabi, pickled ginger

SALMON (G, F) 55
Salmon, rice, dashi sauce, wasabi, pickled ginger

BLUEFIN TUNA (G, F) 75
Tuna, rice, dashi sauce, wasabi, pickled ginger

SCALLOP (G, SH) 70
Scallop, rice, dashi sauce, wasabi, pickled ginger

HAND ROLL

AVOCADO (G, S, F, E) 50
Avocado, ginger aioli, sesame kimchi, wasabi, pickled ginger

CUCUMBER (S, G, F). 50
Cucumber, sesame kimchi, wasabi, pickled ginger

SALMON (G, S, F, E) 60
Salmon, ginger aioli, sesame kimchi, wasabi, pickled ginger

TUNA (G, S, F, E) 75
Tuna, ginger aioli, sesame kimchi, wasabi, pickled ginger

SCALLOP (G, S, SH, E) 70
Scallop, ginger aioli, sesame kimchi, wasabi, pickled ginger

EEL (S, F, G) 65
Eel, cucumber, sesame kimchi, wasabi, pickled ginger

CRAB (G, S, SH, E) 100
Crab, ginger aioli, sesame kimchi, wasabi, pickled ginger



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OPEN ROLL



SALMON (G, S, F, E) 60
Nori, rice, salmon, Japanese mayo, sriracha, sesame kimchi, chives, wasabi, pickled ginger

TUNA (G, S, F, E) 75
Nori, rice, tuna, Japanese mayo, sriracha, sesame kimchi, wasabi, pickled ginger

SCALLOP (G, S, SH, E) 75
Nori, rice, scallop, Japanese mayo, sriracha, sesame kimchi, chives, wasabi, pickled ginger

CRAB (G, S, SH, E) 90
Nori, rice, crab, ginger aioli, sesame kimchi, chives, wasabi, pickled ginger

MAKI ROLL



SALMON MAKI ROLL (F, G, S, D) 90
Salmon, avocado, cream cheese, sesame kimchi, wakame seaweed, sesame dressing, wasabi, pickled ginger

SPICY SALMON ROLL (F, G, S) 99
Tuna, salmon, avocado, fresh jalapeño, crispy nori

EEL ROLL (F, G, S, D) 99
Eel, cucumber, Philadelphia cheese, unagi sauce, tempura crunch, chives

CRISPY EEL ROLL (F, G, S, D) 99
Grilled eel, Philadelphia cheese, cucumber, avocado, tempura butter, unagi sauce, miso yuzu sauce, tempura flakes

CRISPY SHRIMP ROLL (SH, G, S, D, E) 99
Shrimp tempura, avocado, spicy mayo, unagi sauce, crispy fried onions

SALMON WAKAME ROLL (F, G, S, D) 99
Salmon, Philadelphia cheese, wakame seaweed, sesame kimchi, sesame sauce

TUNA TARTARE ROLL (F, G, S, D) 95
Tuna, avocado, ponzu sauce

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SASHIMI



SALMON (F, G) 60
Salmon, onion, ponzu sauce, wasabi, pickled ginger

TUNA (F, G) 75
Tuna, onion, ponzu sauce, wasabi, pickled ginger

SCALLOP (SH, G) 75
Scallop, onion, ponzu sauce, wasabi, pickled ginger

TATAKI

SALMON (G, S, F) 80
Salmon, ponzu sauce, sesame kimchi, spring onion, tomato concasse, togarashi shallot oil

SALMON & TUNA (G, S, F) 110
Salmon & tuna, ponzu sauce, sesame kimchi, spring onion, tomato concasse, togarashi shallot oil

BEEF (G, S, SH, MR, SY) 100
Tenderloin, sesame soy sauce, sesame kimchi, spring onion, kimchi daikon, togarashi

TUNA (G, S, F) 120
Tuna, ponzu sauce, sesame kimchi, spring onion, tomato concasse, togarashi shallot oil





TIRADITO

SALMON TIRADITO (G, S, F, MR) 75
Marinated salmon, orange, ceviche truffle sauce, togarashi, shiso leaf

TACOS



TUNA TACOS (F, G, S, E) 85
Crispy tacos, guacamole, tuna with ginger aioli & sriracha, sesame kimchi, chives

SALMON TACOS (F, G, S, E) 65
Crispy tacos, guacamole, salmon with ginger aioli & sriracha, sesame kimchi, chives

CRAB TACOS (SH, G, E) 90
Crispy tacos, crab meat, ginger aioli, guacamole, tomato pulp, cilantro, quinoa

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STARTERS

EDAMAME (G, S, V, SY) 45
Soya bean with sea salt

SPICY EDAMAME (G, S, V, SY) 55
Soya bean, tossed with spicy kimchi sauce

TUNA TARTARE (S, F, E) 120
Tuna, avocado, shallot oil, ginger aioli, sesame kimchi, nori, green oil

CRISPY TUNA & TRUFFLE DRESSING (G, S, D, F, MR, E) 105
Crispy dough, truffle aioli, guacamole, mix tuna tartare with truffle paste, furikake, chives, chopped nori

CRISPY SALMON & TRUFFLE DRESSING (G, S, D, F, MR, E) 90
Crispy dough, truffle aioli, guacamole, mix salmon tartare with truffle paste, furikake, chives, chopped nori

SHRIMP POPCORN (G, S, SH, D, F, E) 80
Butter-fried shrimp, tossed with tobiko, aioli sauce, avocado tartare, chives, pickled onion

BEEF GYOZA (G, S, F) 90
Beef dumpling, gyoza sauce, kimchi sauce, spring onion, green oil







SALADS

GREEN SALAD (S, V) 70
Mâche lettuce and baby spinach with sesame dressing, avocado, sesame

SEAWEED SALAD (S, G, N, V) 70
Seaweed mixed base salad, green apple, sesame dressing, sesame kimchi, cashew

CRAB SALAD (G, S, SH) 115
Mâche lettuce and baby spinach with sesame dressing, crab, avocado, sesame

DUCK SALAD (G, S, SH) 95
Mâche lettuce and baby spinach with sesame dressing, crab, avocado, sesame

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SOUPS



MISO SOUP (G, S, MR, F, SY) 80
Miso broth served with seaweed, shiitake mushroom, tofu cheese, sesame seeds, spring onion

Add crab (SH) 110



ROTI

OCTOPUS (SH, D, S, G, M) 110
Octopus, tomato sauce, eel sauce, sesame seeds, chives

SHRIMP & AVOCADO (SH, D, S, G) 80
Shrimp, avocado, cucumber, chives, sesame seeds, kimchi, tomato-curry sauce, eel sauce

KUSHIYAKI



CHICKEN & JAPANESE MUSTARD (D, G, M) 70
Marinated chicken thigh skewers, wasabi sauce, spring onion

OCTOPUS (S, M, D, G, SH) 130
Octopus skewers grilled with yakiniku sauce, tomato cream sauce, pickled cucumber, yoghurt, togarashi, sesame mix, spring onion, green oil

ROBATA VEGETABLE (G, MR, V) 75
Charred grilled shiitake mushroom, eggplant, padron pepper, asparagus, teriyaki sauce

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RICE & NOODLES

BEEF UDON (G, S, D, F, MR, SY) 100
Hand-made udon noodles, marinated beef, shiitake mushroom, red bell pepper, eel & soy sauce, togarashi, spring onion, sesame

CHICKEN FRIED RICE (G, S, D, F, E, SY) 95
Oven-baked marinated chicken breast, egg, butter, eel & soy sauce, fried onion, spring onion, sesame

EEL FRIED RICE (G, S, D, F, E, SY) 85
Oven-baked eel, egg, butter, eel & soy sauce, spring onion, sesame

SEAFOOD FRIED RICE (G, S, D, SH, E, SY) 105
Shrimp, baby squid, scallop, egg, butter, oyster soy sauce, spring onion, fried onion, furikake, sesame

EGG FRIED RICE (G, S, D, F, E, SY) 65
Egg, butter, eel & soy sauce, fried onion, spring onion



ROBATA & MAIN COURSES



TRUFFLE DUCK (G, S, D, MR) 200
Duck breast, sweet potato puree, truffle sauce, pickled cucumber, togarashi, spring onion, green oil

MISO EGGPLANT (G, S, V, E, SY) 70
Oven-baked eggplant caramelized with miso, ginger aioli, togarashi, spring onion, green oil

TUNA STEAK (G, S, F) 115
Grilled bluefin tuna steak, ponzu sauce, sesame mix, spring onion

SALMON RICE CAKE (G, S, D, SH, F, E) 110
Grilled salmon brushed with teriyaki sauce, rice cake, hollandaise sauce, pickled cucumber, spring onion, togarashi

TENDERLOIN CHIMICHURRI (G, F) 220
Tenderloin steak, chimichurri sauce, spring onion, ponzu sauce

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SIDES



STEAMED RICE (G, V)	30
TRUFFLE CORN (D, MR, V)	55
BROCCOLINI (G, S, V)	55

SWEETS



MILK CAKE (G, D, N, E) — 65
Light biscuit soaked in coconut sauce, mango compote, crème anglaise, cashew, banana ice cream

MOCHI (D, G) — 45
Traditional mochi filled with ice cream or sorbet
**please ask your waiter for available flavours*

ICE CREAM / SORBETS (D) — 45
Vanilla / Chocolate / Matcha / Banana (Ice Cream)
Raspberry / Coconut (Sorbet)
**please ask your waiter for available flavours*



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