





APERITIF

Sakura Punch	56
Yuzu Shiso Mojito	60
Pink Geisha	62
Tokyo Bellini	72
Lima mule	64
Kappa San	58

SAKIZUKE NIBBLES

TAR-TAR CHIPS

Seared beef with spicy miso	25
Tuna with yaki miso	25
Salmon with spicy miso	22
Yellowtail with jalapeno mayonnaise	22
Lobster with jalapeno mayonnaise	25
King crab with jalapeno mayonnaise	23
Mixed vegetable with kelp jelly (v)	18

SOUPS

Miso soup with tofu and wakame	24
Spicy mixed seafood miso soup with coriander	34
Mixed mushroom miso soup with white truffle oil (v)	28

APPETIZERS

OYSTERS

served with raspberry tosazu, yuzu lemon garlic, ponzu sauce

Oyster	34 (per piece)	100 (3 pieces)
With Caviar	39 (per piece)	115 (3 pieces)

DININGS STYLE SASHIMI FRUITS DE MER

Dinings style Sashimi Plateaux De Fruits De Mer	
5 Kinds of Dinings style Sashimi Fruits De Mer	115 (per person)
Yellowtail sashimi with caviar and yuzu lemon garlic	75
Sea bass Carpaccio with truffle salsa and ponzu jelly	94
Tuna Tataki with smoked foie-gras mousse	86
Chef's selection of wasabi cured tartare with caviar and Wasabi jalapeno sauce (ask your waiter for today's selections)	

SALAD

Assorted vegetables and wakame salad with kombu tosazu (v)	49
Soba noodle salad with goma-dare sauce (v)	54
Lobster salad with Jalapeno vinaigrette	half 98 / whole 178

FROM THE KITCHEN

DININGS STYLE MINI STEAMED BURGER BUNS

Teriyaki beef	
Sweet soy braised pork belly	
Miso black cod	
	52 per piece

VEGETABLE

Hakusai cabbage steak with ginger onion vinaigrette (v)	45
Double cooked Aubergine "nasu-miso" (v)	44
"Yasai-ten" vegetable tempura with spiced miso (v)	59

FISH AND SEAFOOD

Pan-fried grouper with wasabi butter	156
Grilled black cod chili garlic marinade (150gm)	164
Dinings style acqua pazza with whitefish, crystal shrimp, clams, scallop	189
Lobster tempura with 3 dipping sauces	half 98 / whole 178

MEAT

Crispy pork belly with cho-jang sauce and apple salsa	94
Grilled lamb chop with spiced miso	142
Rib eye steak with goma shichimi oroshi	158

DININGS SIGNATURE SUSHI AND SASHIMI

TUNA		FRESHWATER EEL		BEEF	
Akami	25	Fresh water eel	29	Seared beef topped with foie gras and sweet soy	39
Zuke style akami topped with kizami wasabi	29	Uzaku style fresh water eel with tosazu pickled cucumber	33	Seared beef topped with truffle salsa and ponzu jelly	33
SALMON		CRYSTAL SHRIMP		OMELETE	
Salmon	23	Crystal Shrimp	29	Kashitama Omelets	19
Zuke style salmon topped with caramelized onion soy jam	27	Crystal shrimp with yuzu-kimizu	34	VEGETABLES	
Seared salmon belly with Jalapeno salsa	27	LOBSTER		Avocado sushi with Jalapeno mayonnaise	15
YELLOWTAIL		Lobster	41	Grilled shitake mushroom with yuzu soy	15
Yellowtail	24	Lobster topped with seared jalapeno mayonnaise	45	Pickled daikon radish with yuzu	15
Zuke style yellowtail topped with Japanese mustard	25	KING CRAB		Pickled turnip with sakura leaves	15
Seared yellowtail belly topped with yuzu Kosyo	28	King crab	35	Asparagus sushi with spicy sesame	15
SEA BASS		King crab tempura with sweet soy and spicy sesame sauce	39		
Sea bass	25				
Sea bass with pickled turnip and sakura salt	29				
Sea bass with smoked foie gras mousse	31				

DININGS SIGNATURE SUSHI OR SASHIMI MORIAWASE PLATTER

Dinings Signature sushi or sashimi 5	145	Selection of sushi or sashimi 5 (k)	150
Dinings Signature sushi or sashimi 9	250	Selection of vegetable sushi 5 (v)	75

DININGS SIGNATURE SUSHI ROLLS

OPEN SUSHI ROLL

Spicy tuna with spicy sesame sauce	6pcs 79 / 3pcs 42
Yuzu Jalapeno salmon	6pcs 77 / 3pcs 40
Fresh water eel and pan-fried foie gras with sweet soy sauce	6pcs 135 / 3pcs 69
Double crab with yuzu lemon garlic sauce and jalapeno mayonnaise	6pcs 118 / 3pcs 62
Lobster tempura with sweet chili soy and spicy sesame sauce	6pcs 140
Grilled vegetable with truffle vinaigrette (v)	6pcs 59

DININGS SUSHI CLASSICS

6 pieces

"Spicy salmon" roll with yaki miso sauce	72
Crispy yellowtail roll with jalapeno mayonnaise	75
Shrimp tempura roll with sweet soy	68
Pan-fried Foie gras roll with sweet soy	94

For any other sushi roll combination please ask any member of our staff

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of our dishes. We understand the dangers of these allergens so please speak to a member of our staff who will be happy to help.