



APERITIF

Sake Politan	62
Sakura Lady	64
Mango Togarashi	60
Ume Negroni	56
Bloody Miso	54
Matcha Sour	68

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
Clear soup with clams and baby spinach	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
Salmon tataki with jalapeno vinaigrette and tomato salsa	86
Chef's selection of wasabi cured tartare with caviar and wasabi jalapeno sauce (ask your waiter for today's selections)	

SALAD

Cucumber and wakame salad with miso tofu sauce (v)	49
Soba noodle salad with goma-dare dressing (v)	54
Mushroom salad with wasabi vinaigrette (v)	58

FROM THE KITCHEN

DININGS STYLE MINI STEAMED BURGER BUNS

Teriyaki beef	
Shrimp tempura	
Miso black cod	
Shiitake tempura (v)	42 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
Mushroom "Toban yaki"(v)	69
Agedashi tofu (v)	52

FISH AND SEAFOOD

Local grouper with yuzu kosyo and tomato dashi	156
Grilled black cod chili garlic marinade (150gsm)	164
Dinings style bouillabaisse	189
Lobster tempura with 3 dipping sauces	half 98 / whole 178

MEAT

Rib eye steak with seaweed butter and tempura onion	154
Beef fillet with Japanese mushrooms and yaki onigiri	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				

DININGS SIGNATURE SUSHI ROLLS

OPEN SUSHI ROLL

(3/6 pieces)

Spicy tuna with spicy sesame sauce	6pcs 79 / 3pcs 42
Salmon tartare and yuzu jalapeno	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 CLASSICS

6 pieces

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

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

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

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.



DININGS
TLV



SUNSET MENU

18

TILL

20



CHAMPAGNE

Cuvée Cuis Blanc de Blanc, Pierre Gimonnet NV 46
Prestige Rosé , Taittinger NV 54

COCKTAILS

Sakura Lady 30
Sake Politan 32
Togarashi Mango 36
Kappa San 32
Pink Geisha 32
Matcha Sour 34

APPETISERS

Gillardeau Oyster (5Pcs) 100
Served with raspberry tosazu, yuzu lemon garlic or ponzu sauce

SUSHI ROLL

Spicy tuna with spicy sesame and shichimi pepper 55
Yuzu jalapeno salmon 52
Spicy salmon with yaki miso 52
Crispy yellowtail with jalapeno mayonnaise 50
Shrimp tempura with sweet soy 54
Pan-fried foie gras with chives and sweet soy 64
Fresh water eel and pan fried foie gras 92
Lobster tempura with sweet chili soy and spicy sesame 94
Grilled vegetable with truffle vinaigrette 40 (V)