

TAR-TAR CHIPS

PER PIECE

Roasted beetroots (v) Spicy Goma-miso sauce	17
Tuna Yaki-miso sauce	22
Salmon Chili miso sauce	18
Seasonal Whitefish Yuzu aioli	20
Lobster Yuzu Jalapeño aioli	24
Spiced Amazu pickled vegetable Coriander, yuzu garlic sauce	37
Boiled spinach Sweet sesame soy	31

MISO SOUP

Miso soup Tofu, wakame seaweed, spring onion	24
Assorted fish and seafood miso soup Chilli garlic	34
Assorted mushroom miso soup (v) Truffle oil	28

SHUKO

Tuna tartare Goma-soy, crispy buckwheat soba-cha, crispy rice paper, nori seaweed	82
Salmon tartare Wasabi cured salmon, caviar, horse radish salsa, wasabi jalapeño	84
Usu-zukuri Thinly sliced whitefish, ponzu, grated radish, spring onion	68
Seared beef fillet tataki Jalapeño ponzu, cress salad, crispy buckwheat soba tea	75
Little gem lettuce salad (v) Paper thin vegetables, onion wasabi vinaigrette	46
Soba noodle salad (v) Japanese buckwheat noodle, cress salad, goma-dare vinaigrette	48
Nasu miso (v) Double cooked egg plant with caramelized sweet miso	40
Agedashi dofu Deep fried tofu, spring onion, grated radish, umadashi	48
Char grilled rib eye beef (250g) Sweet soy, spicy miso, shichimi ponzu	198
Vegetable tempura (v) Grated radish, grated ginger, shojin ten-dashi broth	46
Shrimp tempura (3 pieces) Grated radish, grated ginger, ten-dashi broth	72

YUZU CEVICHE

Salmon and whitefish yuzu ceviche Ikura, coriander cress, yuzu kosho tuile	72
Lobster yuzu ceviche Caviar, coriander cress, yuzu aioli	109

STEAMED MINI BURGER BUNS

Mushroom tempura (v) Yuzu aioli	36
Shrimp tempura Chili sweet soy, spicy sesame	39
Beef Teriyaki sauce, spicy sesame sauce	42

TOBAN

<i>Dinings style Japanese sizzling dish in traditional clay pan</i>	
Assorted mushrooms (v) Yuzu garlic soy	76
Sukiyaki beef Foie gras, hakusai cabbage, spring onion, mushrooms, port wine-Warishita	98

SUSHI / SASHIMI

TUNA

Traditional style	24
Zuke Marinated in house blended soy, topped with kizami wasabi	26
Aburi Seared tuna topped with spicity goma-miso sauce	26

SALMON

Traditional style	24
Zuke Marinated in house blended soy, topped with caramelized onion jam	20
Aburi Sake-toro Infused with yuzu topped with yuzu aioli	22

SEA BASS

Traditional style	24
Yuzu kosyo Yuzu garlic infused sea bass topped with yuzu kosyo	22
Ceviche style Ceviche sauce infused sea bass topped with caviar	24

YELLOWTAIL

Traditional style	26
Zuke Marinated in house blended soy, topped with kizami wasabi	29
Aburi toro Seared belly with yuzu	26

EEL

Traditional style	24
Uzaku Tosazu pickled cucumber, ginger and sesame	31
Foie gras Pan fried foie gras and sweet soy	34

OTHER NIGIRI

Lobster Yuzu kosho	42
Shrimp Blanched crystal shrimp traditional style	29
Octopus Traditional Edomae style braised sakura-ni octopus	29
Foie gras Pan fried foie gras gunklan style sushi with sweet soy	41
Ikura Yuzu soy infused salmon roe gunkan style	28
Tobiko Gunkan style Tobiko sushi	28

VEGETABLE NIGIRI

Shitake Grilled and yuzu soy infused shiitake mushroom nigiri	16
Avocado Avocado nigiri with yuzu-jalapeño aioli and tempura flakes	16
Pickled radish Yuzu Amazu pickled radish	16

SUSHI ROLL 3/6 PIECES

Spicy tuna roll Chives, shichimi pepper and spicy sesame sauce	42/74
Spicy salmon roll Tempura flakes, spicy miso sauce	34/62
Whitefish salad roll Whitefish tartare, avocado and asparagus roll, yuzu aioli	58
Shrimp tempura roll Sweet soy and tempura flakes	56
Soft shell crab salad roll Field green served with yuzu garlic vinaigrette	78
Eel and foie gras roll Chives, sweet soy	67/130
Assorted vegetable roll Roasted beetroot and goma purée	52

