

TAR-TAR CHIPS

PER PIECE

Roasted beetroots (v) Spicy Goma-miso sauce	17
Tuna Yaki-miso sauce	20
Salmon Chili miso sauce	20
Seasonal Whitefish Jalapeño aioli	20
Lobster Yuzu Jalapeño aioli	24
Spiced Amazu pickled vegetable Coriander, yuzu garlic sauce	30
Boiled spinach Goma-dare vinaigrette	32

MISO SOUP

Miso soup Tofu, wakame seaweed, spring onion	32
Assorted fish and seafood miso soup Chilli garlic	42
Assorted mushroom miso soup (v) Truffle oil	38

COLD SHUKO

Tuna tartare Goma-soy, crispy rice paper, Nori	82
Salmon tartare Wasabi cured salmon, caviar, horse radish salsa, wasabi jalapeño	86
Usu-zukuri Thinly sliced whitefish, Ponzu, grated radish, spring onion	72
Seared beef fillet Tataki Jalapeño ponzu, cress salad, chive oil	82
Salmon and whitefish yuzu ceviche Ikura, coriander cress, Yuzu kosho tuile	82
Lobster yuzu ceviche Caviar, coriander cress, yuzu aioli	109
Little gem lettuce salad (v) Onion wasabi vinaigrette	52
Soba noodle salad (v) Japanese buckwheat noodle, cress salad, goma-dare vinaigrette	58

HOT SHUKO

Nasu miso (v) Double cooked egg plant with caramelized sweet miso	54
Agedashi dofu Deep fried tofu, spring onion, grated radish, umadashi	52
Char grilled rib eye beef (250g) Chili ponzu	198
Mini Burger buns Mushroom tempura (v) Yuzu aioli	36
Mini Burger buns Shrimp tempura Chili sweet soy, spicy sesame	42
Mini Burger buns Beef Teriyaki sauce, spicy sesame sauce	42
Vegetable tempura (v) Grated radish, grated ginger, shojin ten-dashi broth	52
Shrimp tempura (3 pieces) Grated radish, grated ginger, ten-dashi broth	72
Panfried Assorted mushrooms (v) Yuzu garlic soy	88
Sukiyaki beef Foie gras, Port wine-Warishita	109

SUSHI / SASHIMI

TUNA

Traditional style	26
Zuke Marinated in house blended soy, topped with kizami wasabi	28
Aburi Seared tuna topped with spicity goma-miso sauce	28

SALMON

Traditional style	22
Zuke Marinated in house blended soy, topped with caramelized onion jam	26
Aburi Sake-toro Infused with yuzu topped with yuzu aioli	28

SEA BASS

Traditional style	24
Yuzu kosyo Yuzu garlic infused sea bass topped with yuzu kosyo	26
Ceviche style Ceviche sauce infused sea bass topped with caviar	28

YELLOWTAIL

Traditional style	28
Zuke Marinated in house blended soy, topped with kizami wasabi	30
Aburi toro Seared belly with yuzu	30

EEL

Traditional style	26
Uzaku Tosazu pickled cucumber, ginger and sesame	30
Foie gras Pan fried foie gras and sweet soy	40

OTHER NIGIRI

Lobster Yuzu kosho	45
Shrimp Blanched crystal shrimp traditional style	30
Octopus Traditional Edomae style braised sakura-ni octopus	30
Foie gras Pan fried foie gras gunklan style sushi with sweet soy	40
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	19
Avocado Avocado nigiri with yuzu-jalapeño aioli and tempura flakes	19
Pickled radish Yuzu Amazu pickled radish	19

SUSHI ROLL 6 PIECES

Spicy tuna roll Chives, shichimi pepper and spicy sesame sauce	85
Spicy salmon roll Tempura flakes, spicy miso sauce	78
Whitefish salad roll Whitefish tartare, avocado and asparagus roll, yuzu aioli	75
Shrimp tempura roll Sweet soy and tempura flakes	75
Soft shell crab salad roll Field green served with yuzu garlic vinaigrette	88
Eel and foie gras roll Chives, sweet soy	130
Assorted vegetable roll Roasted beetroot and goma purée	58

