

# FOOD

## NEW STYLE

Salmon carpaccio, truffle	<b>790</b>
Bluefin tuna tartar, avocado mash	<b>850</b>
Crunchy tuna pizza, truffle dressing	<b>1060</b>
Crunchy salmon pizza, guacamole	<b>890</b>
Crunchy rice cake, blue fin tuna tartar	<b>1060</b>
Artichoke, hollandaise sauce, yuzu	<b>900</b>
Fried artichokes, greek yogurt	<b>600</b>

## SASHIMI

Salmon	<b>600</b>	Sweet north prawn	<b>550</b>
Tuna albacore	<b>700</b>	Sweet prawns	<b>790</b>
Tuna bluefin	<b>750</b>	Scallop	<b>550</b>
Seabass	<b>650</b>	Sword fish	<b>700</b>
Hamachi	<b>900</b>	Tuna toro	<b>1760</b>
		Aka-ika	<b>950</b>

## SOUP + EDAMAME

Edamame, sea salt	<b>350</b>
Roast shishito peppers, salt, lemon	<b>690</b>
Miso soup	<b>400</b>
Salmon miso soup	<b>450</b>
Crab miso soup	<b>590</b>
Steamed rice	<b>150</b>

## HAND ROLLS

nori or mamenori (not spicy/spicy)

Tuna bluefin	<b>640</b>	Sword fish	<b>600</b>
Tuna albacore	<b>550</b>	Uni	<b>1630</b>
Salmon	<b>500</b>	Sweet prawn	<b>570</b>
Hamachi	<b>690</b>	Tiger prawn	<b>490</b>
Crab	<b>600</b>	Cucumber	<b>400</b>
Japanese eel, avocado	<b>720</b>	Avocado	<b>400</b>
Scallop	<b>500</b>	Seaweed	<b>400</b>
		Tuna toro	<b>1050</b>

## POKE

Salmon	<b>550</b>
Spicy tuna albacore, avocado	<b>600</b>
Spicy tuna bluefin, avocado	<b>750</b>
Spicy hamachi	<b>950</b>
Crab, edamame	<b>700</b>

## TARTAR

Salmon	<b>550</b>
Hamachi	<b>990</b>
Tuna albacore	<b>700</b>
Tuna bluefin	<b>750</b>
Sword fish	<b>670</b>
Tuna toro	<b>1760</b>

## SUSHI (2 PC.)

Sweet north prawn	<b>300</b>	Scallop	<b>400</b>
Salmon	<b>400</b>	Tiger prawns	<b>390</b>
Tuna albacore	<b>530</b>	Sweet prawns	<b>520</b>
Tuna bluefin	<b>550</b>	Uni	<b>1580</b>
Hamachi	<b>630</b>	Japanese eel	<b>600</b>
Seabass	<b>400</b>	Tartar bluefin with truffle	<b>730</b>
Sword fish	<b>490</b>	Tuna toro	<b>990</b>
Aka-ika	<b>480</b>	Tartar toro with truffle	<b>1300</b>
Crab	<b>500</b>	Tartar wagyu with truffle	<b>1400</b>

## SALADS

Roast japanese mushrooms, spinach, sesame dressing	<b>850</b>
Crab, avocado roll, salmon caviar	<b>1200</b>
Avocado, crab, bottarga, wafu dressing	<b>990</b>
Chuka, spinach, nuts dressing	<b>590</b>
Seaweed, apple, avocado salad, sweet miso dressing	<b>690</b>
Cauliflower, ponzu sauce, truffle	<b>750</b>
Salmon, avocado, wasabi salad	<b>990</b>
Crispy duck, kale, red cabbage, onion dressing, walnut	<b>650</b>

## WAGYU

Wagyu, fried rice	<b>1960</b>
Wagyu tartar, truffle	<b>1950</b>
Poke wagyu, pepper sauce	<b>1740</b>
Grilled wagyu, truffle sauce	<b>3370</b>

## GRILL

Chicken teriyaki, rice, ginger	<b>690</b>
Broccoli, wasabi creme fraiche, bonito flakes	<b>590</b>
Grilled sticky & spicy eggplant	<b>690</b>
Roast avocado, crab, tomato salsa	<b>1200</b>
Grilled duck breast, pickled cucumbers	<b>900</b>
Fried rice, crab, spinach	<b>1100</b>
Kombu roasted black cod, kimchi butter, Greek yogurt	<b>1500</b>
Calbi beef ribs, kimchi	<b>900</b>
Chargrilled beef ribeye steak	100 g <b>750</b>
BBQ calamari, japanese mushrooms, crunchy potatoes	<b>750</b>
Lamb rack, calbi sauce, pickled daikon	<b>1200</b>
Japanese bbq eel, steamed rice, wasabi	<b>1350</b>
Salmon, avocado, wasabi crush	<b>790</b>
Grilled tuna, shredded spinach, miso butter	<b>990</b>
Grilled octopus, crunchy rice cake, miso-lime sauce	<b>1100</b>
Grilled scallops, miso eggplant	<b>900</b>
Ginger prawns, avocado, grilled zucchini	<b>890</b>
Baked crab phalanges, kimchi sauce	<b>1200</b>

## DESSERT

Cotton cheese cake	<b>390</b>
Green tea tiramisu	<b>390</b>
Layered matcha cake	<b>390</b>
Mango pudding, toasted marshmallow	<b>390</b>
Yuzu meringue tart	<b>390</b>
Green tea ice cream	<b>190</b>
Mochi buddies	<b>190</b>

CUTFISH