

**EDAMAME
& WAKAME**

Edamame	5
Edamame, oil and maldon salt	5
Truffled edamame with maldon salt (12)	5
Wakame seaweed with mild spicy sesame seeds (4, 12)	7

TEMPURA

Potato and cod fish croquettes with egg, onion and lime mayo (8, 9, 12)	6
Millefeuille with tuna carpaccio and confit tomato, white Alba truffled oil, stracciatella cheese and teriyaki sauce (1, 9, 11, 12, 14)	12
Baby cuttlefish and courgette tempura with lime mayo and shichimi pepper (1, 8, 10)	12
Prawn and vegetables tempura with sweet chili sauce (1, 5, 12)	15

**OYSTERS
& RAW**

Oyster au gratin with panko bread, shichimi pepper and truffled mayo (1, 8, 10, 12)	6
Oyster au gratin with panko bread, parmesan bechamel and shiitake mushrooms (1, 10, 11, 12)	6
Oyster (10)	5
Tempura oyster, kimchi mayo, ikura and spring onion (1,8,10,11,12)	6
Red prawn (5)	7

**TARTARE
& SASHIMI**

Tuna tartare with soy, chives, poached egg and sesame seeds (8, 9, 12, 14)	12
Salmon tartare with avocado and soy (9, 12, 14)	11
Beef tartare seasoned with chives and Alba white truffled oil on toasted bread with butter and quail egg (2pcs) (1, 10, 11, 12)	12
Red prawn carpaccio, ponzu sauce, tempura shiso leaf, mango gel, avocado cream and ikura (1,5,9,12,14)	11
Tuna sashimi (6pcs) (9)	11
Salmon sashimi (6pcs) (9)	14
Sashimi mix deluxe (tuna, salmon, oyster, prawn) (10pcs) (5, 9, 10)	23

**GYOZA &
NOODLES**

Gyoza filled with beef, pork, spring onion and ginger served with truffled mayo and teriyaki sauce (1, 8, 12, 14)	10
Gyoza filled with pulled chicken and foie gras served with truffled mayo (1, 8, 11, 12, 14)	11
Potato and octopus gyoza, redturnip mayo, chives, katsubushi and yakitori sauce (1,3,8,9,10,12,14)	10
Fried gyoza filled with pulled pork, kimchi mayo and caramelized onion (1, 8, 12, 14)	10
Dim sum filled with red prawn, ginger, spring onion and shiitake mushrooms, shiso mayo and teriyaki and teriyaki sauce (1, 5, 12, 14)	10
Stir fried noodles with fried chicken in tonkatsu sauce, porcini mushrooms and spring onion 1,8,12,14	13
Stir fried noodles with prawns, seasonal vegetables, egg yolk, chives, katsubushi and lemon zest 1,5,8,9,12,14	15
Stir fried noodles with seasonal vegetables, soy sauce, teriyaki sauce, chives and toasted almonds 1,2,12,14	11

**ROBATA
GRILL**
JAPANESE CHARCOAL GRILL

Rooster wings in teriyaki sauce and toasted sesame seeds (1pcs) (4, 12, 14)	7
Goma glazed pork belly skewer, sesame seeds, spring onion (1pcs) (4, 12, 14)	4
Sliced wagyu beef on soy sauteed seasonal vegetables (4, 12, 14)	35
Mini wagyu beef hamburger, kewpie mayo, green salad and caramelized red onion (1,8,11,12)	11
Seared tuna fillet in teriyaki sauce, caramelized foie gras, sauteed pak choi in soy sauce, toasted sesame seeds and truffled oil (5,9,12,14)	16
Grilled corn on the cob, lacquered in teriyaki sauce, chives and smoked maldon salt (12,14)	5
Grilled octopus tentacle with slightly spicy okonomiyaki sauce, sweet potato, chives and sesame seeds (1,3,4,5,9,11,12,14)	15
Grilled asparagus and sweet soy sauce (12) ✓	6
Teriyaki chicken, truffled potato cream and spring onion 12,14	12

1 . Uramaki roll filled with panko tempura, avocado, cucumber, lime mayo and tobiko (1, 4, 5, 8, 12) (ALSO AVAILABLE GLUTEN-FREE)	7
2 . Uramaki roll filled, tuna, philadelphia, avocado, red prawn tartare, mango brunoise, chives and teriyaki sauce (8, 9, 12)	8
3 . Uramaki roll filled, salmon and zucchini tempura, wrapped in steamed prawn, shiso mayo, jalapeno, ikura and ponzu sauce (1, 5, 8, 9, 12)	8
4 . Uramaki roll filled with salmon, mango carpaccio, spicy tuna tartare, potato flakes and teriyaki sauce (9, 12, 14)	8
5 . Uramaki roll filled with salmon and avocado with tempura courgette blossoms, capers mayo, teriyaki sauce and ikura (1, 8, 9, 12, 14)	9
6 . Uramaki roll filled with tempura crab and marinated cucumber, tuna carpaccio, flamed spicy mayo and teriyaki sauce (1, 5, 8, 9, 12, 14)	9
7 . Uramaki roll filled with tuna tartare, Philadelphia, tempura shiso leaf, avocado carpaccio, stracciatella cheese, confit cherry tomatoes, truffled oil, teriyaki sauce (1, 9, 11, 12, 14)	9
8 . Uramaki roll filled with tempura courgette blossoms, avocado, lobster tartare seasoned with Japanese mayo, ponzu sauce, lime and furikake (1, 5, 8, 12, 14) (ALSO AVAILABLE GLUTEN-FREE)	10
9. Hosomaki wrapped in Kataifi pastry filled with tempura zucchini flowers, Philadelphia cheese, french-style beef tartare, truffle mayo and teriyaki sauce aki 1,3,8,12,14	10
10 . Uramaki roll filled with tempura salmon, Philadelphia and avocado, salmon carpaccio, spicy mayo, kataifi paste and teriyaki sauce (1, 9, 12, 14)	7
11 . Uramaki roll filled with salmon tartare, soy sauce, avocado, red tobiko, stracciatella cheese, red prawn tartare, pistachio cream and teriyaki sauce (1, 9, 12, 14)	11
12 . Uramaki roll filled with tuna tartare and tempura asparagus, tuna carpaccio, sauteed foie gras, chives, sesame and teriyaki sauce (1, 6, 14)	10
13 . Prawn roll filled uramaki wrapped in kataifi pastry, leeks, salmon carpaccio, avocado cream, ikura and teriyaki sauce (1, 8, 9, 12, 14) (ALSO AVAILABLE GLUTEN-FREE)	10

ROLLS

Mini taco filled with tuna tartare, lime flavoured Philadelphia and smoked maldon salt (4, 9)	5
Mini taco filled with salmon tartare, avocado, mango and sesame seeds (4, 9)	5
Mini bao with pulled pork, cabbage, pickled onion and sriracha mayo (1, 4, 6, 12, 14)	6
Mini bao with fried chicken, lettuce, shiso and truffled mayo (1, 8, 12)	5

TACOS & BAO

Tuna nigiri with truffled mayo (1pcs) (8, 9)	3
Salmon nigiri with avocado cream (1pcs) (4, 9, 12)	3
Nigiri with flamed salmon, lobster au gratin, chives and ikura (5,8,9,12,14)	5
Wagyu beef nigiri and smoked Maldon salt (1pcs) (8, 9, 11, 12)	7
Wagyu beef carpaccio nigiri and foie gras (1pcs) (8, 9, 11, 12)	6
Tuna gio with sauteed foie gras and teriyaki sauce (9, 14)	4
Salmon gio with quail egg (8, 9, 12)	4

NIGIRI & GIO

Pistachio fried ice cream (6, 11, 12)	8
Vanilla fried ice cream on dark chocolate (11)	8
Coconut cheesecake, almond shortcrust and salted caramel (6, 8)	8
Mixed pistachio and honey mochi, salted caramel and vanilla (2,6,11,14)	8

DESSERTS

☺ Our soy sauce is gluten-free

🌿 Vegetarian product

Cover charge 2