

-APERITIF-

EDAMAME  
COOKED SOYBEANS, SEA SALT 7,90

EDAMAME CHILI & LIME  
COOKED SOYBEANS, CHILLI, LIME, SEA SALT 9,90

OYSTER SHOT  
OYSTER, QUAIL EGG, SALMON CAVIAR, STURGEON CAVIAR, PONZU SAUCE  
14,90

KINGFISH  
YELLOWTAIL AMBERJACK, SALMON CAVIAR, CORIANDER, YUZU SAUCE,  
AVOCADO CREAM, RED ONION 24,90

CHEF'S CHOICE SASHIMI VARIATION  
SASHIMI ON RECOMMENDATION OF CHIORI KUDO 39,90

TEMPURA SHRIMPS  
FRIED SHRIMPS IN TEMPURA BATTER, RADISH, GINGER,  
DASHI SAUCE 24,90

TEMPURA SOFTSHELL CRAB  
FRIED BUTTER CRABS IN TEMPURA BATTER, WASABI MAYONNAISE 21,90

EGGPLANT  
EGGPLANT, SESAME-MISO-SAUCE 14,90

-SOUP-

MISO  
SOYBEAN PASTE, ALGAE BROTH, TOFU, EGGPLANT,  
PAK CHOI, MUSHROOMS, LEEK 9,90

-SUSHI-

VOLCANO ROLL  
TUNA TARTARE, AVOCADO, PEANUT, RICE POPPER ... 5PCS 24,90

TROPICAL ROLL  
SALMON, BAKED SHRIMP, MANGO, AVOCADO, CUCUMBER, CURD,  
SALMON CAVIAR... 8PCS 29,90

VIPER ROLL  
FRIED LOBSTER, GRILLED EEL,  
FIG, SHISHO LEAF... 8 PCS 34,90

GREEN DRAGON ROLL  
FRIED ASPARAGUS, FIG, CUCUMBER, AVOCADO, CREAM CHEESE,  
CHILIEMULSION... 8 PCS 24,90

SURF & TURF  
JAPANESE WAGYU, LOBSTER  
AVOCADO, MANGO, LEEK, SHISHOLEAVE... 8 PCS 48,90

CLASSIC NIGIRI VARIATION  
SUSHI IN TRADITIONAL JAPANESE STYLE ... 8 PCS 42,90

SUSHI VARIATION  
CONSISTING OF  
16 PCS INSIDE OUT ROLLED, 8 PCS NIGIRI, 18 PCS MAKI 119,90

-FISH-

BLACK COD GRILL  
BLACK COD, BEETROOT, MISO CHAMPAGNE SAUCE 42,90

OCTOPUS  
OCTOPUS, MASHED POTATOES, LEEK SAUCE 32,90

- MEAT -

LAMB CHOPS  
LAMB CHOPS, KIMUCHI SALAD, HERB SAUCE 32,90

SHORT RIB  
SHORT RIB, MUSHROOMS, TRUFFLESAUCE 42,90

-DESSERT-

MOTCHI VARIATION  
RICE CAKE FILLED WITH ICE CREAM 14,90

-ICECREAM/SORBET-

SORBET  
YUZU, MANGO, COCONUT 4,90

GELATO  
MATCHA, BLACK SESAME, CARAMEL SOY SAUCE 4,90