

-SUSHI-

KANI

SHRIMP, SNOW CRAB SALAD, SPRING LEEK, SESAME,
WASABI CHEESE CREAM...8 PCS 37

NEGITORO

TUNA TARTAR, SPRING LEEKS, SHISO LEAVES,
PICKLED DAIKON...8 PCS 39

TSUKEMO-NO

CUCUMBER, PICKLED VEGETABLES, ENOKI MUSHROOMS,
ASPARAGUS, AMARILLO-LIME SAUCE, SESAME, BLACK
TRUFFLE ... 8 PCS 37

CRUNCHY VEGGIE

ASPARAGUS, CUCUMBER, FRESH CHEESE, RUCOLA, ROASTED
ONIONS, SPRING LEEK, CHILI, PEANUTS, AVOCADO,
AJI AMARILLO-LIME SAUCE...8 PCS 31

GUN-KAN TUNA BELLY

TUNA, FRESH CHEESE, STURGEON CAVIAR,
MARINATED HORSERADISH...4 PCS 42

GRILLED EEL

GRILLED EEL, SPRING LEEK, SANCHO PEPPER ...8 PCS 45

WAGYU

HOKKAIDO A5 WAGYU, DAIKON CRESS,
MARINATED HORSERADISH...4 PCS 45

NIGIRI VARIATION

SUSHI TRADITIONAL JAPANESE STYLE...4 PCS 28

VEGGIE NIGIRI VARIATION

VEGETARIAN SUSHI TRADITIONAL JAPANESE STYLE...6 PCS 24

SASHIMI VARIATION

SASHIMI ON RECOMMENDATION 49

-COLD-

BEEF TATAKI

FILLET OF BEEF, GINGER, GARLIC, RADISH, BLACK TRUFFLE, PONZU
SAUCE, ROASTED SESAME SEEDS, CHILLI 30

SEAWEED SALAD

WAKAME ALGAE, TOSAKA CAVIAR, TOSAKA ALGAE KATSUOBUSHI,
LETTUCE, ONION DRESSING 12

AMAEBI CARPACCIO

YUZU, SHISO, BISQUE DRESSING 28

-HOT-

EDAMAME

COOKED SOYBEANS
WITH SEA SALT 11
WITH CHILLI & LIME 12

MISO SOUP

WITH KONBU SEAWEED BROTH 14
WITH BONITO FISH BROTH &
FISH ON RECOMMENDATION 16

WITH SOYBEAN PASTE, EGGPLANT, SHITAKE, SHIMEJI,
SPRING ONIONS, TOFU, PUMPKIN

AUBERGINE

BAKED EGGPLANT IN TAPIOCA DOUGH, YUZU-MISO-SESAME SAUCE,
SESAME, CHILI, SPRING LEEK 22

KARAGE

MARINATED BAKED CHICKEN, SPRING ONIONS, CHILI, WASABI
MAYONNAISE, LEMON, SESAME SEEDS 28

TEMPURA SHRIMPS

SHRIMP FRIED IN TEMPURA BATTER,
GRATED RADISH, DASHI SAUCE 30

TEMPURA VEGETABLES

VEGETABLES FRIED IN TEMPURA BATTER,
GRATED RADISH, DASHI SAUCE 24

TEMPURA CRAB

SOFT-SHELL CRAB FRIED IN TEMPURA BATTER,
WASABI MAYONNAISE, SPRING ONIONS 28

-HOT-

DRY AGE BEEF JAPANESE BBQ STYLE

DRY AGED BEEF, CABBAGE, SPROUT
SEASONAL VEGETABLE 40

SHIITAKE RAGOUT

RAMEN NOODLES, SHITAKE, GREEN ASPARAGUS,
SPRING LEEK, WALNUT, SESAME-LEAK-OIL,
ONSEN EGG 29

BLACK COD

BLACK COD, CAVIAR, SEASONAL VEGETABLE
45

TEBA

CHICKEN WING DUMPLING WITH CHICKEN AND PORK, SEASONAL
VEGETABLE SWEET SPICY SAUCE 38

-DESSERT-

MOCHI VARIATION

RICE CAKE FILLED WITH ICE CREAM 17

MORI NO KODAMA

CHOCOLATE, SPRUCE, BERRIES, BEET, MANDARIN,
CHESTNUT, PARSNIP 21

FUWA-FUWA NO YUME

LUPIN, MISO, MOUNTAIN FIG, HAZELNUT,
CHOCOLATE 19

GELATO

MATCHA, BLACK SESAME, GINGER, COCONUT 5

SORBET

YUZU, MANGO 5

ALL NAMED PRICES ARE QUOTED IN EURO