

NIBBLES

EDAMAME, SALTY OR SPICY 5.50
STEAMED JAPANESE SOY BEANS

CHICKEN KARA-AGE 10.00
FRIED MARINATED CHICKEN WITH LEMON

NATIVE OYSTER (1 PIECE) 5.50
CHOICE OF VINEGAR AND LEMON

PANE OYSTERS WITH TARTAR SAUCE (2 PIECE) 10.50
FRIED OYSTERS COATED WITH BREADCRUMB, LEMON

AUBERGINE DENGAKU 8.00

ASPARGUS WITH TRUFFLE BUTTER 8.50

CAMEMBERT WITH AMERICAN SAUCE 8.00
FRIED CAMEMBERT

CHILI-GLAZED BABY SPARE RIBS 10.50
CAMELIZED SPARE RIBS WITH SANSHO PEPPER

CRISPY TACOS WITH DUCK RILLETES, FISH TARTAR AND GUACAMOLE 12.00
TACOS WITH DUCK MISO, FISH TARTAR CAVIAR, AVOCADO SALSA

CRUNCHY VEGETABLE STICKS WITH MISO DIP 10.50
KINZANJI MISO, SPICY MISO AND KINOME MISO

TENDER STEM BROCCOLI WITH GARLIC 9.00

PADRON PEPPERS 7.50

SEAWEED SALAD WITH MISO DRESSING 15.50
YONG KONBU, WAKAME, RED, WHITE AND GREEN SEAWEED, MISO DRESSING

SMALL

SEA BASS WITH YOUZU TRUFFLE DRESSING & MIXED MICRO HERB SALAD 16.50
THINLY SLICED SEABASS, GARLIC, YUZU ZEST, SHALLOTS, DILL, CHIVE, CHERVIL, CORIANDER, TOMATOES

WAN MONO SOUP 10.00
PLEASE ASK YOUR WAITER

MISO SOUP 4.50
TOFU, WAKAME, NAMEKO MUSHROOM, SPRING ONION

WARM MUSHROOM SALAD WITH PONZU DRESSING 14.50
SHITAKE, ERINGI, SHIMEJI, CHAMPIGNONS DE PARIS, SHALLOTS & PARSLEY

FOIE-GRAS TERIYAKI WITH FRESH WASABI 17.50
PAN-SEARED FOIE-GRAS, SAKE, SOY, MIRIN, HONEY, GRATED WASABI, SPINACH, LEMON ZEST

BEEF CARPACCIO WITH TRUFFLE EMULSION, ROSEMARY & ROCKET SALAD 20.50
SLICED MARINATED BEEF FILET WITH TRUFFLE OIL, SALT AND PEPPER, BOILED EGG, OLIVE OIL

YELLOW TAIL WITH ONION SAUCE & FRUIT SALSA 18.50
THINLY SLICED YELLOW TAIL, ONION, SPRING ONION, GINGER, GARLIC, CORIANDER

BIG

DAY BOAT CATCH
PLEASE ASK YOUR WAITER

SEAFOOD ALL ACQUA PAZZA 31.50
BRAISED WHITE FISH, CLAM, TOMATO, GARLIC, SHALLOTS, OLIVES, BASIL, ROSEMARY, ORANGE & LEMON

PORK BELLY WITH CARAMELISED PINEAPPLE & DRIED FRUITS 18.50
BRAISED PORK BELLY, SOY SAUCE, BALSAMIC VINEGAR, GINGER, GARLIC, HONEY, LIME, ORANGE

CORN FED CHICKEN WITH SPICY TERIYAKI SAUCE 22.50
JAPANESE CEDAR ROASTED BABY CHICKEN, SPINACH & YAM POTATOES

BLACK COD MISO 33.50
PAN-FRIED BLACK COD, MISO PASTE, SOY, SAKE, MIRIN AND ROASTED PEPPERS & SPICY LEEK

BEST END OF LAMB SOUS VIDE WITH RATATOUILLE 28.00
SEARED FILET OF LAMB, RATATOUILLE, LAMB JUS

LOBSTER WITH AMERICAN SAUCE & SAFFRON RICE 33.50
POELER LOBSTER WITH SAFFRON BUTTER RICE

WAGYU BEEF SUKIYAKIM (100G) 60.00
SLICED WAGYU BEEF, TOFU, ENOKI, SHITAKE, CHINESE CABBAGE, SHUNGIKU, RICE NOODLE, POACHED EGG

WAGYU SIRLOIN AND CONDIMENTS WITH PONZU SAUCE (180G) 120.00
GRILLED WAGYU STEAK, GARLIC CHIPS, SPRING ONION & YUZU DAIKON

RICE

STEAMED RICE 3.50

EEL MAZE RICE 15.00

SUSHI

SASHIMI MORIAWASE

NOZOMI TUNA, YELLOW TAIL & SALMON 20.00

HIKARI TUNA, YELLOW TAIL, SALMON, WHITE FISH & SWEET EBI 30.00

KODAMA O-TORO, YELLOW TAIL, SALMON, SCALLOP, TWO WHITE FISH & TUNA 45.00

USUZUKURI SASHIMI SERVED WITH PONZU SAUCE AND CONDIMENTS

SEA BASS WITH YUZU PONZU & SHISHO DAIKON 18.00

TURBOT WITH ORANGE PONZU & LEMON DAIKON 22.00

YELLOW TAIL WITH KAKI PONZU & CHILI DAIKON 25.00

OMAKASE SASHIMI FROM 80.00

SASHIMI A LA CARTE

TUNA TORO 25.00

YELLOW TAIL 18.00

SEA BASS 12.00

SCALLOP 18.00

TUNA AKAMI 15.00

SALMON 12.00

SEABREAM 10.00

SQUID 10.00

SUSHI NIGIRI

TUNA TORO 7.50

YELLOW TAIL 5.50

SALMON 4.00

SCALLOP 5.00

SQUID 4.50

SEA BASS 4.00

SEA BREAM 4.00

BOTTAN EBI 6.00

TUNA AKAMI 5.50

SEARED NIGIRI WITH TOPPING GUNKAN

YUZUKOSHO 8.00

KIZAMI WASABI 6.00

IKURA 4.50

CAVIAR 8.00

SESAME & LIME ZEST 5.00

EEL WITH SANSHO PEPPER 5.50

WAGYU WITH FRESH WASABI 9.00

GUNKAIN NIGIRI

FOIE-GRAS WITH WASABI 8.00

KING CRAB WITH TOBBIKO 8.00

QUAIL EGG & TRUFFLE SAUCE 8.00

IKURA & CAVIAR 9.50

MAKIMONO TRADITIONAL

TUNA ROLL 6.50

NEGI TORO ROLL 9.00

AVOCADO ROLL 4.00

SALMON ROLL 5.50

TATAKI PRAWN ROLL 9.00

CUCUMBER ROLL 4.00

FOUR DEGREE TWIST ROLL

SPICY "TUNA & SALMON" ROLL 9.00

KING CRAB WITH CAVIAR AND AVOCADO ROLL 12.00

YELLOW TAIL & NEGI TORO ROLL 10.00

EEL & CUCUMBER ROLL 9.00

CRISPY PRAWN ROLL 10.00

SOFT SHELL CRAB ROLL 12.00

FOUR DEGREE ROLL 15.00

12.5% SERVICE CHARGE WILL BE ADDED TO ALL BILLS, WHICH IS SHARED AMONGST ALL STAFF MEMBERS.

PLEASE ASK YOUR WAITER IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS