

**SMALL EATS**  
**Cold**

**EDAMAME**

*Green Soya Beans | Sea Salt*

30

*With Truffle Salt*

50

**AJITAMA**

*Smoked Organic Egg | Shigureni Sauce*

50

**GREEN SALAD**

*Mixed Greens | White Sesame Dressing*

130

**BUTA SALAD**

*Mixed Greens | Pork Belly | White Sesame - Ponzu Dressing*

160

**KAISEN SALAD**

*Variation of Sashimi | Yuzu Onion Dressing | Wakame*

185

**KYABETSU**

*Crispy Tofu Salad | Aged Black Vinegar Dressing*

95

**USUZU KURI**

*Tasmanian Trout Carpaccio | Wasabi Cream*

145

*Kampachi Carpaccio*

195

**KARASUMI PASTA**

*Bottarga | Ance Hair Pasta | Caviar*

175

*Ikura*

220

*Sea Urchin*

380

*Hotate*

240

**MONAKA**

*Foie Gras | White Miso | Yuzu*

185

**WAGYU**

*Tajima Wagyu Carpaccio | Black Garlic*

165

## SMALL EAT & SOUP

Hot

### OKU KARAGE

*Crispy Chicken Thigh | Sichimi Balsamic Teriyaki*

115

### DONPEYAKI

*Japanese Omelet | Spicy Cod Raw | Emmental Cheese*

90

### EIHIRE

*Charcoal Grilled Skate Fin | Yuzu Mayonnaise*

110

### TOMOROKOSHI

*Japanese Corn | Garlic Miso Butter*

80

### GYOZA

*Seafood Dumplings | Fermented Chili Sauce*

95

### YASAI TEMPURA

*Assorted Vegetable Tempura*

130

### EBI TEMPURA

*2 Pieces Prawns Tempura*

185

### AGEDASHI TOFU

*Deep Fried Tofu | Shredded Bonito*

85

### KAISEN CHAWAN MUSHI

*Seasonal Ingredients*

80

### MISO SOUP

*Tofu - Wakame*

35

### WAGYU SANDWICH

*Australian Wagyu*

245

### KUSHIAGE

*Breaded Kuro Buta | Shiraz Wine Sauce*

110

### KANI

*Japanese Crab Crouquette*

85

### WAGYU BURGER

*Wagyu Burger | Rice Bun | Sweet Apple Sauce*

85

**SASHIMI**

**5 Pieces**

*All Our Sashimi are Flown From Toyosu Market*

**MAGURO**

*Yellow Fin Tuna*

160

**CHUTORO**

*Japanese Blue Fin Tuna Belly*

495

**AMAEBI**

*Sweet Shrimp*

220

**SAKE**

*Salmon Trout*

140

**KAMPACHI**

*Japanese Amberjack*

250

**HOTATE**

*Scallops*

220

**IKURA**

*Salmon Roe*

170

**TAMAGO**

*Japanese Omelet*

80

**UNAGI**

*Japanese Freshwater Eel*

165

**UNI**

*Sea Urchin*

480

**SUZUKI**

*Sea Bass*

120

**SHIMA AJI**

*Striped Horse Mackerel*

140

**WAGYU**

*Tajima Kuroge Beef*

200

**SUSHI**

**2 Pieces**

*All Our Sashimi are Flown From Toyosu Market*

**MAGURO**

*Yellow Fin Tuna*

80

**CHUTORO**

*Japanese Blue Fin Tuna Belly*

250

**AMAEBI**

*Sweet Shrimp*

180

**SAKE**

*Salmon Trout*

80

**KAMPACHI**

*Japanese Amberjack*

160

**HOTATE**

*Scallops*

160

**IKURA**

*Salmon Roe*

180

**TAMAGO**

*Japanese Omelet*

60

**UNAGI**

*Japanese Freshwater Eel*

130

**UNI**

*Sea Urchin*

400

**SUZUKI**

*Sea Bass*

65

**SHIMA AJI**

*Striped Horse Mackerel*

75

**WAGYU**

*Tajima Kuroge Beef*

110

**TEMAKI SUSHI**

**1 Pieces**

*All Our Sashimi are Flown From Toyosu Market*

MAGURO

*Yellow Fin Tuna*

80

CHUTORO

*Japanese Blue Fin Tuna Belly*

250

AMAEBI

*Sweet Shrimp*

180

SAKE

*Salmon Trout*

80

KAMPACHI

*Japanese Amberjack*

160

HOTATE

*Scallops*

160

IKURA

*Salmon Roe*

180

TAMAGO

*Japanese Omelet*

60

UNAGI

*Japanese Freshwater Eel*

130

UNI

*Sea Urchin*

400

SUZUKI

*Sea Bass*

65

SHIMA AJI

*Striped Horse Mackerel*

75

**SUSHI & SASHIMI  
Platters**

SASHIMI

*7 Kind Of Chef Selected  
Toyosu Market Seasonal Fish*  
580

SASHIMI

*5 Kind Of Chef Selected  
Toyosu Market Seasonal Fish*  
295

SASHIMI

*3 Kind Of Chef Selected  
Sake | Tuna | Shima-aji*  
175

SUSHI

*8 Kind Of Traditional Sushi*  
330

UNI TARTAR

*Blue Fin Tuna Tartar | Sea Urchin | Caviar*  
495

UNI

*Sea Urchin Toast | Kelp Water*  
380

OKU CHIRASI DON

*Salmon Roe | Variation Of Sashimi*  
330

BARA CHIRASHI DON

*Diced Chef Selected Sashimi | Flying Fish Roe*  
285

YASAI BARACHIRASHI

*Mountain Caviar | Diced Pickle Vegetable | Shitake Mushroom*  
175

**SUSHI**  
**Rolls**

OKU ABURI SALMON ROLL

*Tasmanian Salmon | Salmon Roe | Lumpfish Caviar*

220

DRAGON ROLL

*Prawn Tempura | Cucumber*

175

SPICY SCALLOP ROLL

*Hokkaido Scallop*

220

SPICY TUNA ROLL

*Big Eye Tuna | Crispy Salmon Skin*

175

CALIFORNIA ROLL

*Crab | Avocado | Cucumber*

160

KAISEN ROLL

*2 Pcs Sushi | Sea Urchin | Toro | Caviar | Ikura*

245

**MAIN**  
**Charcoal Grilled**

AUSTRALIAN WAGYU

*Yuan Marinated Tajima Steak | Spring Onion | Wasabi*  
395

HOUBA WAGYU

*Japanese Wagyu | Beetroot | Yuzu*  
1.350

CHICKEN TERIYAKI

*Organic Chicken Thigh | Chargrilled Letuce*  
185

TASMANIAN SALMON

*Teriyaki Tasmanian Salmon | Daiko Pickle | Marigold*  
195

KAMA

*Grilled Of Tasmanian Salmon*  
195

Or

*Kampachi Japanese Amberjack*  
250

SAIKYO COD

*Saikyo Miso Marinated Black Cod*  
335

SABA

*Grilled Mackerel | Plum | Shiso*  
165

UNAGI KABAYAKI

*Kabayaki Eel | Mizansho Sauce*  
285

**NABE**  
**Japanese Hot Pot**

SUKIYAKI

*US Prime Short Rib Beef*  
300

*Seasonal Vegetarian | Japanese Silken Tofu*  
165



**RICE**  
**Don**

JAPANESE BEEF DON  
*Hokkaido Japanese Wagyu | Truffle Sauce*  
580

TRUFFLE GYU DON  
*Truffle Sauce | US Beef | Runny Onsen Egg*  
295

TERIYAKI YAKITORI DON  
*Organic Teriyaki Chicken | Shichimi | Runny Onsen Egg*  
175

UNATAMA DON  
*Japanese Freshwater Eel | Sansho*  
235

CHICKEN CURRY  
*Japanese Curry | Runny Onsen Egg*  
175

GARLIC RICE  
*Fried Garlic Rice*  
60

EXTRA FOIE GRAS  
180

**NOODLES**  
**Udon**

GYU UDON  
*Inaniwa Udon | US Beef Short Rib | Special OKU Stock*  
*Inaniwa or Soba*  
230

TEMPURA UDON  
*Inaniwa Udon | Prawn Tempura*  
*Inaniwa or Soba*  
220

YASAI TEMPURA UDON  
*Seasonal Vegetarian*  
*Inaniwa or Soba*  
170

## DESSERT

### GREEN SUNDAE

*Sweet Matcha Custard | Azuki*  
80

### YUKI CHOCOLATE

*Dark Chocolate | Yuzu Cloud | Hazelnuts Praline*  
120

### CHOCOLATE LAVA CAKE

*Caramel Hazelnut | Vanilla Ice Cream*  
120

### MIZU

*Water Mochi | Kinako | Anmitsu Sauce*  
70

### PURIN

*Japanese Cream Caramel | Sea Salt*  
70

### NATA DE COCO

*Coconut | Vanilla Sauce*  
80

## ICE CREAM & SORBET

### TOKYO MONAKA ICE CREAM

*Azuki*  
*Black Sesame*  
*Green Tea*  
80

### OKU SORBET ( 3pcs )

*Guava*  
*Beetroot | Orange*  
*Shiso | Plum Wine*  
70