



To Start With...

Okayama Oysters. Sea Grapes. Balsamic Vinegar	1pc/13	6pc/60
Minced Chicken Ball Karaage. Wasabi Salt		12
Natto. Chopped Tuna. Sweet Prawn. Uni. Ikura		22
Gyutan. Apple Cider. Mustard. Salads		22
Saba Sashimi. Vinegar. Yuzu		28
Flounder Sashimi. Konbu. Salt		28
Scallop Sashimi. Amelia Tomato Salsa		28
Tuna Naguochi. Fresh Wasabi. Leeks (min 2 pax)	1pax/40	
Ensui Uni. Roasted Seaweed		42
Otoro Sashimi. Fresh Wasabi. Shoyu Foam		100

Small To Share...

Fish Cake. Minced Prawn. Minced Squid. Asari Clam		16
Foie Gras Parfait. Monaka. Aged 15yo Balsamic. Radish		18
Sakura Ebi Kakiage. Mitsuba. Blue Persian Salt		18
Ezo Abalone Mushi. Radish. Japanese Leek. Ponzu		35
Carabinero Prawn Age. Bread Crumb		38
Lamb Rack Bincho-Grilled. Apple Sauce (2 racks)		38
Wagyu Gyutan Bincho-Grilled. Salt . Yuzu Pepper		40
Uni + Scallop Tempura. Shiso Leaf. Hawaiian Red Salt		40
Nodoguro Bincho-Grilled. Lentil. Garlic Lemon Butter		55

Bigger Portion...

Mako Karei Karaage. Wasabi Salt		38
Hokkaido King Crab Leg Bincho-Grilled. Uni Sauce		68
Blue Fin Tuna Char Kama Bincho-Grilled. Salt		138
45Days Dry Aged A5 Miyazaki Gyu. Yuzu Pepper (180gm)		168

Carbs...

Asari Clams Kami Meshi. Mitsuba		28
Ezo Abalone Kami Meshi. Abalone Liver. Truffle		45
A5 Miyazaki Gyu Layered Sando. Apple Sauce		78

Chef Tasting Menu (6 Courses)		128
Chef Tasting menu (8 Courses)		168