

SNACKS



KAWAEBI KARAAGE DEEP FRIED RIVER SHRIMPS, WITH S&B CURRY SALT	12.80
TATAMI IWASHI KOPA GRILLED JAPANESE SARDINE SHEET WITH QP MAYO	12.80
EHIRE KOPA GRILLED DRIED STINGRAY FIN WITH QP MAYO	12.80
KAWAHAGI ROLL KOPA GRILLED DRIED LEATHER JACKET WITH QP MAYO	12.80
KYOMIBUNA CHIGIRITEN JAPANESE WILD MUSTARD & YUZU FISHCAKE	12.80
TORI KAWA KARAAGE FRIED CHICKEN SKIN WITH CURRY SALT	12.80
YAKI TARABO KOPA GRILLED COD FISH ROLLED SHEET	12.80
“TRUFFLED” EDAMAME GREEN SOY BEANS WITH FURIKAKE & WHITE TRUFFLE INFUSION	12.80
IKA GESO KARAAGE DEEP FRIED SQUID TENTACLES WITH QP MAYO	12.80
SIGNATURE “CHARCOAL” KARAAGE “CHARCOAL BATTER” FRIED SPICED CHICKEN WITH TOBIKO MAYONNAISE	12.80

SASHIMI



UNI SEA URCHIN	38.80
HON MAGURO JAPAN BLUE FIN TUNA	18.80
HOTATE JAPAN HOKKAIDO SCALLOP	18.80
NAMA KAKI 2PC JAPAN OYSTERS WITH PONZU	18.80
AMAEBI JAPAN SWEET SHRIMP	18.80
SHAKE NEW ZEALAND KING SALMON	18.80
MADAI JAPAN SEA BREAM	18.80
HAMACHI JAPAN AMBER JACK	18.80
SASHIMI MORIWASE 3 KINDS	38.80
5 KINDS	58.80



NIGIRI SUSHI

NIGIRI MORIWASE 7 KINDS
CHEF'S CHOICE OF SEASONAL SEAFOOD

58.80

MAKI

CALIFORNIA MAKI
OSAKI CRAB STICK, CUCUMER, TAMAGO, AVOCADO, TOBIKO

20.80

SPICY SALMON MAKI
OSAKI CRAB STICK, CUCUMER, TAMAGO, SRIRACHA MAYO

20.80

UNAGI MAKI
OSAKI CRAB STICK, CUCUMER, TAMAGO, QP MAYO

20.80

ABURI SALMON MENTAI MAKI
OSAKI CRAB STICK, CUCUMBER, TAMAGO, MENTAI MAYO

20.80

COLD - APETIZERS



VINE TOMATO SALADA VINE CHERRY TOMATO WITH MESCLUN SALAD & WAFU DRESSING	12.80
SASHIMI SALADA SEASONAL SASHIMI WITH MESCLUN SALAD, & WASABI YUZU DRESSING	18.80
AHI TUNA TATAKI YELLOWFIN TUNA WITH ONION SILVERS & WASABI YUZU VINAIGRETTE	18.80
HOTATE NO CARPACCIO HOKKAIDO SCALLOP WITH MITSUBA, MYOGA & SHIO KONBU,	18.80
A3 WAGYU TATAKI TAJIMA WAGYU CARPACCIO, MOMELJI OROSHI, SPRING ONION, PONZU	28.80

HOT - APETIZERS

SURUME IKA MARU YAKI KOPA GRILLED JAPAN SQUID WITH TRUFFLED SOUR CREAM	20.80
HOTATE CAULIFLOWER HOKKAIDO SCALLOP WITH ESPUMA OF CAULIFLOWER & CURRY	20.80
KHULBARRA BARRAMUNDI NO KOPA YAKI KOPA GRILLED BARRAMUNDI WITH BUTTER PONZU & ORANGE MARMALADE	20.80
IBERICO PORK JOWL KOPA GRILLED IBERICO PORK JOWL WITH AKA MISO & HK KAILAN	20.80
ASARI BACON BUTTER JAPANESE CLAMS BRAISED IN BACON BUTTER & SAKE STOCK	20.80
GYU HAYASHI BRAISED USDA BEEF WITH VEAL JUS, ESPUMA OF POTATO & SEASONAL VEGETABLES	20.80
TAJIMA WAGYU STEAK KOPA GRILLED A3 WAGYU STRIPLOIN	40.80

RICE/NOODLES



TRUFFLED HIYASHI SOMEN	18.80
(WITH HOKKAIDO SCALLOP & CAVIAR)	28.80
(WITH UNI & CAVIAR)	38.80
JAPANESE RICE VERMICELLI WITH SAKURA EBI, TRUFFLE EMULSION, TOBIKO	
UNAGI DONBURI	25.80
CHAR GRILLED RIVER EEL RICE BOWL WITH ONSEN EGG	
TRUFFLED WAGYU DOBURI	38.80
WAGYU STRIPLOIN RICE BOWL WITH TRUFFLE EMULSION & ONSEN EGG	
UNI & IKURA MATSU DONBURI	38.80
BAFUN UNI & AJITSUKE IKURA WITH JAPANESE GABA GRAIN RICE	
SIGNATURE UNI & CAVIAR TOAST	48.80
BAFUN UNI WITH AVRUGA CAVIAR ON BRIOCHE TOAST	
TRUFFLED WAGYU DOBURI WITH FOIE GRAS	48.80
WAGYU STRIPLOIN RICE BOWL WITH TRUFFLE EMULSION & ONSEN EGG	
SIGNATURE BIG BOSS DONBURI	88.80
A3 TAJIMA WAGYU, BAFUN UNI, FOIE GRAS & AVRUGA CAVIAR JAPANESE GABA GRAIN RICE	

SWEETS



ORANGE CAKE

BAKED ORANGE INFUSED CAKE, WILD BERRIES, YUZU ICE CREAM

12.80

BAKED MATCHA MOELLEUX

MADAGASCAR VANILLA ICE CREAM, WILD BERRIES

12.80

SIGNATURE CHIFFRON CAKE

SEA SALT, GULA MELAKA, CREAM CHEESE CHOCOLATE SAUCE

12.80