




BY LES AMIS GROUP

BITES

HOT

seasonal, enquire availability

ANKIMO 12
warm spicy monkfish liver

 **KOTSUZUI** 12
bone marrow, jinjo tare, rice

 **YAKI GOMA TOFU** 6
tofu, *aichi* and *kyoto* miso

 **CHAWANMUSHI** 12
steamed egg custard, truffle


SAKANA HARUMAKI 8
fish fritters

NASU 12
eggplant, bonito

UMAKI 12
unagi omelette

COLD


UZAKU 12
unagi, pickled vegetable,
wakame

 **TOMATO** 12
momotaro tomato, pickled
compote

HIGAWARI SASHIMI 18
raw sliced fish

TAKO YUZU 18
octopus, yuzu

JINJO SARADA 9
greens, sesame oil, vinegar

 **WAGYU YUBA** 13
wagyu beef, beancurd skin
monaka

CHARCOAL GRILLED

FROM THE SEA

IKA SUGATA 18
squid

UNAGI 17
unagi, tare

GINDARA 28
cod, miso

HOTATE 14
hokkaido scallop

FROM THE LAND

TONTORO 15
pork jowl, garlic chilli oil

BUTABARA 15
pork belly, *kyoto* miso

FOIE GRAS 18
duck liver, *aichi* red miso


 **GYU** 34
grain fed beef short rib

KUSHIYAKI

MOMO 5
thigh

KAWA  5
skin

TEBASAKI 6
wing

TSUKUNE  5
chicken meatball

NEGIMA 5
chicken and leek

NANKOTSU 5
soft bone

LEBA 5
chicken liver

HATSU 5
heart

SUNAZURI 5
gizzard


BONJIRI 5
bishops nose

WAGYU 24
kagoshima sirloin

VEGETABLES

KABOCHA 8
hokkaido pumpkin, balsamic

SATSUMA-IMO 8
chiba sweet potato
seasonal, enquire availability

NINNIKU  14
aomori garlic

NEGI 4
gunma leek, vinegar miso

SHISHITO 5
kyoto green pepper

TOMOROKOSHI 8
corn

KINOKO 5
mushroom

TAMANEGI 7
aichi onion

AKANASU 4
tomato

DONABE

allow 35 mins prep time
japanese rice pot
add truffle at 7 dollars/gram

truffle (5g) 55
unagi 35
yaki onigiri 8


NOODLES. SOUP

RAMEN  10
chicken broth

HIMI UDON 12
seasonal dipping sauce

TORISHIRU 5
chicken broth, leek

DESSERT

JINJO WARABIMOCCHI 10
rice cake, kinako 

YOGURUTO 6
yoghurt softserve, monaka

SEASONAL SPECIALS ARE ALSO AVAILABLE ON THE DISPLAY BOARD

• all prices are subject to prevailing government taxes & service charge •