

A L A C A R T E M E N U

YAKITORI		SALAD		SEAFOOD	
BREAST	12	JAP PUMPKIN & MIXED NUTS SALAD	16	GRILLED JAP SWEET FISH	22
THIGH	17	JAP FRUIT TOMATO SALAD	18	GRILLED MISO COD	40
NECK	18	JAP RADISH SALAD	22	BINCHO STYLE GRILLED OCTOPUS	55
WING	14	CHICKEN SKIN SALAD	7	GRILLED ATKA MACKEREL	48
TAIL	6			GRILLED YELLOWTAIL	38
SKIN	5	SEASONAL VEGETABLE		AMBERJACK CHEEK	
COCKS COMB	6	GRILLED JAPANESE SEASONAL VEG PLATTER	40	GRILLED BARRACUDA	88
HEART	7	GRILLED JAP SWEET POTATO w HONEY BUTTER	20	GRILLED FLYING FISH	48
LIVER	8	KAMO NASU TOPPED W CHIX MISO	24		
GIZZARD	7	JAP WHITE CORN (SASHIMI OR GRILLED)	28	SHIME	
SOFT BONES	8	EDAMAME WITH TRUFFLE FLAVOUR	18	HIYASHI RAMEN	32
TSUKUNE w EGG YOLK	19			UNAGI CLAYPOT RICE (FOR 2 PAX)	68
MENTAI WINGS (2 PCS)	16	CHEF'S RECCOMENDATIONS		PORK SLICE HOT SOMEN	32
SANSHO WINGS	20	GRILLED HIDA WAGYU	90		
MIYAZAKI STYLE GRILLED NECK	28	GRILLED LAMB RACK	80	DESSERT	
		HOKKAIDO PORK BELLY w BLACK GARLIC SAUCE	45	COFFEE JELLY	12
SASHIMI		GRILLED JAPANESE EEL	58	HOMEMADE FRUIT POPSICLE	12
SASHIMI PLATTER 5 TYPES / 7 TYPES	78 / 108	BINCHO STYLE GRILLED BEEF TONGUE	35	(MANGO PINEAPPLE	
FLYING FISH CARPACCIO	48	LAMB NECK W SUMMER VEG RATATOUILLE	38	OR STRAWBERRY YOGURT)	
AMBERJACK SASHIMI	38	ABALONE GARLIC BUTTER	28		
FLOUNDER SASHIMI	24				

Please note that our menus are based on seasonal produce hence some items may not be available on the day of your visit.