

ALA CARTE MENU

YAKITORI

BREAST	13
THIGH	20
NECK	20
WING	14
TAIL	6
SKIN	5
COCKS COMB	7
HEART	7
LIVER	8
GIZZARD	7
SOFT BONES	8
TSUKUNE w EGG YOLK	21
MENTAI WINGS (2 PCS)	16
MIYAZAKI STYLE GRILLED NECK	30

SASHIMI

SASHIMI PLATTER 5 TYPES/ 7 TYPES	78 / 108
FLOUNDER SASHIMI	24
ANGLERFISH LIVER w PONZU	20
MILT OF COD w PONZU	32

SALAD

GRILLED JAP EEL SALAD	28
CHICKEN SKIN SALAD	7
SNOWCRAB LOTUS ROOT SALAD w HONEY	24
MUSTARD MAYO	
PERSIMMON, IBERICO HAM, BURRATA CHEESE	28

SALAD

SEASONAL VEGETABLE

GRILLED JAPANESE SEASONAL VEG PLATTER	40
GRILLED JAP SWEET POTATO w HONEY BUTTER	20
GRILLED GINGKO NUTS	24
GRILLED KING OYSTER MUSHROOM	10
GRILLED SHIITAKE MUSHROOM	10

CHEF'S RECCOMENDATIONS

GRILLED OMI WAGYU w AUTUMN TRUFFLE	120
GRILLED LAMB RACK w TOMATO CHECCA , YUZU	68
GUACAMOLE, GREEN CHILLI MISO, GARLIC SAUCE	
GRILLED MISO PORK BELLY w BLACK GARLIC SAUCE	52
GRILLED SENDAI STYLE WAGYU BEEF TONGUE	78
SKIN	
JAP GLASS SHRIMP KARAAGE	24

SEAFOOD

GRILLED YELLOWTAIL CHEEK	58
GRILLED MISO COD	40
BINCHO STYLE GRILLED OCTOPUS	55
GRILLED SQUID	35
GREEN EYES KARAAGE	40

SHIME

GRILLED RICE BALL WRAPPED	28
W PORK	
OYSTER NOODLE (DRY OR SOUP)	38
CRISPY ONIGIRI	18
BEEF UDON	38

DESSERT

FROZEN YOGURT w BERRY SAUCE	18
JAP SEASONAL FRUITS	8
PEACH PANNA COTTA	18

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