

NIBBLES

Edamame, sea salt 6.5	Crab cakes, white miso aioli 15	Grilled mackerel 11
Crispy rice, spicy avocado or tuna 12/15	Yuzu squid 12	Fresh anchovies, lightly fried 12
Padrón, jalapeño dressing 7	Pacific rock oysters (3) 15	Wild prawn & garlic or pork & ginger gyoza 9.5

SASHIMI TACO'S

Minimum order of 2 (Price per taco)

Moriawase (7 pieces) 26	Tuna & spicy ponzu 3.75	Salmon & unagi dressing 3.75
Yellowtail & spicy yuzu 3.75	Sea bass ceviche 3.75	Fillet mignon & truffle 5.8

CHILLED APPETISERS

Steak tartare with caviar 24	Ceviche de pescado 19
Sea bass sashimi, lime & chilli dressing 17	Baby spinach & sea bass sashimi 21
Salmon sashimi, green salsa 21	Tuna tartare 23
Tuna tataki, spicy ponzu dressing 23	Octopus carpaccio, salted caper salsa 19
Yellowtail sashimi, wasabi salsa & yuzu dressing 25	Scallops, granny smith apple & wasabi salsa (6 pieces) 24

KUSHIYAKI SKEWERS

2 Skewers per order

Chicken tsukune (meatballs) 12	Beef onglet with oroshi ponzu 17
Chicken yakitori, tare glaze 14	Spicy anticucho octopus 16
Chicken yakitori with truffle salsa 18	Seared scallops, yuzu ponzu butter 18
Shitake mushroom & asparagus 10	Salmon, sesame soy 16
Quail, tare glaze 16	

SALADS

Watercress, yuzu miso dressing 9	Confit duck salad, honey dressing 23
Noodle salad, peanut & sesame dressing 13	Celeriac salad, sesame dressing 12
Iceberg lettuce, green apple dressing 9	Soft-shell crab & asparagus summer roll 15

TEMPURA

Prawn tempura (3) 11	Tofu steak, daikon oroshi 13	Shojin-Vegetable tempura 12
Rock 'n' roll shrimp, creamy togarashi 17	Soft-shell crab, jalapeño aioli (1) 12	

ROBATA CHARCOAL GRILL

Japanese mackerel, tosazu dressing 23	Black cod miso or black cod butter lettuce (3) 44/21
Chicken teriyaki 23	Salmon teriyaki 26
Pork belly, wasabi mash & spicy miso 24	28 day dry aged fillet mignon, shitake 38

BLACK JAPANESE A5 WAGYU

Wagyu Tataki (torched) 75g 55	Wagyu nigiri (Price per piece) 11	Wagyu sirloin 150g 110
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WOOD FIRED OVEN

Miso marinated lamb chops (3) 29	Whole roasted seabass with ponzu ginger 29	Charred octopus, kizami wasabi mash 28
Steamed Chilean seabass 45	Iberico bellota presa, ginger dressing 45	Yellowtail collar, spicy jalapeño & yuzu dressing 15

NIGIRI SUSHI & SASHIMI

Minimum order of 2 (Price per piece)

Salmon / Seared / Spicy 6	Mackerel 4	Tamago 4
Tuna / Seared / Spicy 6	Sweet shrimp 4.5	Uni (seasonal) MP
Chutoro 9	Sea bream 5.5	Ikura 6.5
Otōro 11	Hand-dived scallop 7	Octopus 4
Yellowtail 7	Giant Alaskan spot prawn 12	Freshwater eel 7
Sea Bass 5.5	Squid 4	Turbot 6

NIGIRI SUSHI & SASHIMI MORIAWASE

Chef's selection from the finest fish of the day based on freshness and seasonality

Nigiri (7/14 pieces) 35/70	Sashimi (20 pieces) 70
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SUSHI ROLLS

Salmon & avocado 11.5	Prawn or Asparagus tempura 14/9	Snow crab California MP
Spicy tuna 12	Dragon roll with eel 14	Soft-shell crab 15
Tuna & avocado 12	Spicy yellowtail 12.5	Salmon skin 12

VEGETABLES

Bok choy, yuzu black truffle dressing 9.5	Sesame tenderstem broccoli 9.5
Sauté shitake mushrooms 17	Asparagus, jalapeño dressing 9.5
Aubergine, spicy sweet miso 9.5	Steamed spinach, sesame dressing (chilled) 9.5

SOUP, RICE & INANIWA UDON NOODLES

Miso soup with shitake 6	Steamed rice 5	Spicy seafood soup 9
Udon noodles with squid 19	Cold refreshing udon noodles, mentsuyu dipping sauce 17	