

# FOOD

## NEW STYLE

Tuna tartar, avocado mash	<b>1900</b>
Crunchy tuna pizza, truffle dressing	<b>2200</b>
Crunchy salmon pizza, guacamole	<b>1250</b>
Crunchy rice cake, tuna tartar	<b>2200</b>
Fried artichokes, greek yogurt	<b>1200</b>
Bon crab	<b>1050</b>
Smashed cucumbers	<b>850</b>
Tuna tataki	<b>1600</b>
Salmon tataki	<b>1300</b>
Smashed radish	<b>700</b>

## SASHIMI

Salmon	<b>800</b>	Sweet prawns	<b>790</b>
Tuna akami	<b>2100</b>	Scallop	<b>1300</b>
Seabass	<b>1100</b>	Tuna toro	<b>3750</b>
Hamachi	<b>3200</b>	Aka-ika	<b>1500</b>
Tuna	<b>1450</b>		

## SOUP

Miso soup	<b>500</b>
Salmon miso soup	<b>750</b>
Crab miso soup	<b>1600</b>
Steamed rice	<b>250</b>
Tom Yum soup	<b>1200</b>
Edamame, sea salt	<b>550</b>

## HAND ROLLS nori or mamenori (not spicy/spicy)

Tuna	<b>1050</b>	Sweet prawn	<b>650</b>
Salmon	<b>650</b>	Tiger prawn	<b>550</b>
Hamachi	<b>1300</b>	Cucumber	<b>400</b>
Crab	<b>850</b>	Avocado	<b>400</b>
Scallop	<b>700</b>	Seaweed	<b>400</b>
Japanese eel, avocado	<b>1150</b>	Tuna toro	<b>1960</b>
		Roll uni	<b>1700</b>

## OPEN ROLLS

Spicy salmon	<b>990</b>
Spicy tuna	<b>1400</b>
Spicy crab	<b>1500</b>

## POKE

Salmon	<b>990</b>
Spicy tuna, avocado	<b>2100</b>
Crab, edamame	<b>1900</b>

## TARTAR

Salmon	<b>800</b>
Hamachi	<b>2600</b>
Tuna	<b>2100</b>

## SUSHI BATTERA

Spicy salmon	<b>1200</b>
Spicy tuna	<b>1900</b>
Spicy hamachi	<b>2950</b>
Spicy scallop	<b>1300</b>
Spicy japanese eel	<b>2400</b>
Spicy tuna toro	<b>3800</b>
Spicy crab	<b>1800</b>

## SUSHI (2 PC.)

Salmon	<b>600</b>	Tiger prawns	<b>550</b>
Tuna akami	<b>1050</b>	Sweet prawns	<b>650</b>
Hamachi	<b>1500</b>	Japanese eel	<b>850</b>
Seabass	<b>500</b>	Tuna toro	<b>2200</b>
Aka-ika	<b>600</b>	Tartar toro with truffle	<b>2200</b>
Crab	<b>700</b>	Tartar tuna with truffle	<b>1050</b>
Scallop	<b>750</b>	Tuna	<b>700</b>
Sushi uni	<b>1500</b>		

## TACO SUSHI

Spicy salmon	<b>700</b>
Spicy tuna	<b>850</b>
Spicy Japanese eel	<b>900</b>

## SUSHI ABURI

Salmon Aburi	<b>700</b>
Seabass Aburi	<b>650</b>
Tuna Aburi	<b>800</b>

## SALADS

Roast japanese mushrooms, spinach, sesame dressing	<b>1100</b>
Crab, avocado roll, salmon caviar	<b>1950</b>
Avocado, crab, bottarga, wafu dressing	<b>1600</b>
Chuka, spinach, nuts dressing	<b>850</b>
Seaweed, apple, avocado salad, sweet miso dressing-	<b>800</b>
Cauliflower, ponzu sauce, truffle	<b>900</b>
Salmon, avocado, wasabi salad	<b>1200</b>
Crispy duck, kale, red cabbage, onion dressing, walnut-	<b>1100</b>
Green salad	<b>1100</b>

## WAGYU

Wagyu, fried rice	<b>4500</b>
Wagyu tartar, truffle	<b>4500</b>
Grilled wagyu, truffle sauce	<b>5500</b>

## GRILL

Chicken teriyaki, rice, ginger	<b>950</b>
Broccoli, wasabi creme fraiche, bonito flakes	<b>750</b>
Grilled sticky & spicy eggplant	<b>750</b>
Roast avocado, crab, tomato salsa	<b>2100</b>
Grilled duck breast, pickled cucumbers	<b>1350</b>
Fried rice, crab, spinach	<b>1900</b>
Kombu roasted black cod, kimchi butter, Greek yogurt	<b>1600</b>
Calbi beef ribs, kimchi	<b>2450</b>
Chargrilled beef ribeye steak	100 g <b>1600</b>
BBQ calamari, japanese mushrooms, crunchy potatoes	<b>1100</b>
Japanese bbq eel, steamed rice, wasabi	<b>2000</b>
Salmon, avocado, wasabi crush	<b>1500</b>
Grilled tuna, shredded spinach, miso butter	<b>2100</b>
Grilled octopus, crunchy rice cake, miso-lime sauce	<b>2550</b>
Ginger prawns, avocado, grilled zucchini	<b>1400</b>
Baked crab phalanges, kimchi sauce	<b>3300</b>
Grilled asparagus, sauce wasabi	<b>1100</b>
Grilled seabass	<b>1900</b>
Fried rice with chicken	<b>1200</b>
Fried rice with shrimps	<b>1500</b>
Mini burger, beef, truffle (3 pieces)	<b>1500</b>

## WAGASHI MOCHI 1 PIECE / 60 G

Mango	<b>380</b>	Persimmon	<b>380</b>
Strawberry	<b>380</b>		

## DESSERT

Corn cheesecake	<b>950</b>	Yuzu meringue tart	<b>780</b>
Green tea tiramisu	<b>750</b>	Green tea ice cream	<b>350</b>
Layered matcha cake	<b>750</b>	Mochi buddies	<b>400</b>
Mango pudding, toasted marshmallow	<b>750</b>	Chocolate cloud with pistachio	<b>900</b>