

# FOOD

## NEW STYLE

Salmon carpaccio, truffle	<b>1400</b>
Bigay tuna tartar, avocado mash	<b>1150</b>
Crunchy tuna pizza, truffle dressing	<b>1500</b>
Crunchy salmon pizza, guacamole	<b>950</b>
Crunchy rice cake, bigay tuna tartar	<b>1150</b>
Artichoke carpaccio, yuzu sauce	<b>1100</b>
Fried artichokes, greek yogurt	<b>850</b>
Mushrooms carpaccio	<b>750</b>
Bon crab	<b>950</b>

## SASHIMI

Salmon	<b>700</b>	Sweet prawns	<b>790</b>
Tuna albacore	<b>2200</b>	Scallop	<b>850</b>
Tuna bigay	<b>1100</b>	Sword fish	<b>2300</b>
Seabass	<b>750</b>	Tuna toro	<b>5600</b>
Hamachi	<b>1600</b>	Aka-ika	<b>1500</b>

## SOUP + EDAMAME

Edamame, sea salt	<b>450</b>
Miso soup	<b>400</b>
Salmon miso soup	<b>550</b>
Crab miso soup	<b>850</b>
Steamed rice	<b>250</b>

## HAND ROLLS

nori or mamenori (not spicy/spicy)

Tuna bigay	<b>600</b>	Sword fish	<b>1400</b>
Tuna albacore	<b>1350</b>	Sweet prawn	<b>570</b>
Salmon	<b>500</b>	Tiger prawn	<b>490</b>
Hamachi	<b>950</b>	Cucumber	<b>400</b>
Crab	<b>700</b>	Avocado	<b>400</b>
Japanese eel, avocado	<b>1100</b>	Seaweed	<b>400</b>
Scallop	<b>650</b>	Tuna toro	<b>2900</b>

## POKE

Salmon	<b>550</b>
Spicy tuna albacore, avocado	<b>2300</b>
Spicy tuna bigay, avocado	<b>1200</b>
Spicy hamachi	<b>1700</b>
Crab, edamame	<b>1600</b>

## TARTAR

Salmon	<b>700</b>
Hamachi	<b>1750</b>
Tuna albacore	<b>2500</b>
Tuna bigay	<b>1100</b>
Sword fish	<b>2200</b>
Tuna toro	<b>5300</b>

## SUSHI BATTERA

Spicy salmon	<b>1100</b>
Spicy tuna bigay	<b>1200</b>
Spicy hamachi	<b>1800</b>
Spicy scallop	<b>1100</b>
Spicy tuna toro	<b>5000</b>

## SUSHI (2 PC.)

Salmon	<b>500</b>	Scallop	<b>500</b>
Tuna albacore	<b>900</b>	Tiger prawns	<b>490</b>
Tuna bigay	<b>650</b>	Sweet prawns	<b>620</b>
Hamachi	<b>650</b>	Japanese eel	<b>800</b>
Seabass	<b>500</b>	Tartar bigay with truffle	<b>850</b>
Sword fish	<b>950</b>	Tuna toro	<b>2100</b>
Aka-ika	<b>600</b>	Tartar toro with truffle	<b>2500</b>
Crab	<b>700</b>	Tartar wagyu with truffle	<b>1500</b>

## SALADS

Roast japanese mushrooms, spinach, sesame dressing	<b>850</b>
Crab, avocado roll, salmon caviar	<b>1800</b>
Avocado, crab, bottarga, wafu dressing	<b>1400</b>
Chuka, spinach, nuts dressing	<b>650</b>
Seaweed, apple, avocado salad, sweet miso dressing	<b>690</b>
Cauliflower, ponzu sauce, truffle	<b>850</b>
Salmon, avocado, wasabi salad	<b>1100</b>
Crispy duck, kale, red cabbage, onion dressing, walnut	<b>1100</b>
Crab, quinoa, shiso vinaigrette	<b>1800</b>

## WAGYU

Wagyu, fried rice	<b>4500</b>
Wagyu tartar, truffle	<b>4500</b>
Poke wagyu, pepper sauce	<b>3500</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>1700</b>
Grilled duck breast, pickled cucumbers	<b>1350</b>
Fried rice, crab, spinach	<b>1600</b>
Kombu roasted black cod, kimchi butter, Greek yogurt	<b>1600</b>
Calbi beef ribs, kimchi	<b>1700</b>
Chargrilled beef ribeye steak 100 g	<b>1200</b>
BBQ calamari, japanese mushrooms, crunchy potatoes	<b>900</b>
Japanese bbq eel, steamed rice, wasabi	<b>1900</b>
Salmon, avocado, wasabi crush	<b>1300</b>
Grilled tuna, shredded spinach, miso butter	<b>1600</b>
Grilled octopus, crunchy rice cake, miso-lime sauce	<b>2200</b>
Grilled scallops, miso eggplant	<b>1900</b>
Ginger prawns, avocado, grilled zucchini	<b>1400</b>
Baked crab phalanges, kimchi sauce	<b>3100</b>

## DESSERT

Cotton cheese cake	<b>550</b>
Green tea tiramisu	<b>550</b>
Layered matcha cake	<b>550</b>
Mango pudding, toasted marshmallow	<b>550</b>
Yuzu meringue tart	<b>550</b>
Green tea ice cream	<b>350</b>
Mochi buddies	<b>400</b>