

SOUPS & SMALL BITES

MISO SOUP	11	EDAMAME (V)	10
Miso wakame shiitake mushrooms tofu		Maldon sea salt	
SPICY MISO SOUP	12	SPICY EDAMAME (V)	12
Miso wakame shiitake mushrooms tofu		Chilli garlic sauce	

SALADS

CRISPY EBI SALAD	30	ARTICHOKE SALAD (V)	35
Prawn tempura baby gem sundried tomatoes truffle yuzu dressing Parmigiano Reggiano		Crispy artichoke raw artichoke roasted pine nuts truffle lemon dressing Parmigiano Reggiano	
AVOCADO SALAD (V)	22	SUMOSAN LOBSTER SALAD	47
Green apple kohlrabi seaweed pecans cashew miso sauce		Lollo Biondo lettuce Sumosan secret dressing	
CRISPY DUCK SALAD	28	BABY LEAF SALAD (V)	17
Young leaves pomegranate roasted pine nuts plum dressing		French beans roasted pine nuts sesame dressing	

COLD STARTERS

TORO TARTARE	99	YELLOWTAIL TIRADITO	35
Oscietra caviar tapioca crackers		Truffle yuzu vinaigrette truffle shavings	
THINLY SLICED SEABASS	28	SEARED WAGYU BEEF TATAKI	39
Guacamole shichimi yuzu ponzu sauce basil oil		Crispy garlic chips chilli goma dressing	
GAMBERI DI MAZZARA CARPACCIO	88	NEW STYLE SALMON SASHIMI	29
Yuzu Oscieta caviar crème fraîche chives		Ginger chilli roasted garlic yuzu soy sauce	
SASHIMI TAQUITOS (3pcs)		THINLY SLICED SEARED TUNA	32
SALMON	19	Miso kanzuri jalapeño oil lime	
YELLOWTAIL	22		
TUNA	25		

WARM STARTERS

CHICKEN KARAAGE	21	CRISPY RICE PIZZA	26
Gochujang roasted sesame		Salmon furikake cucumber chilli tomato salsa	
WAGYU BEEF GYOZA	22	POPCORN ROCK SHRIMP	39
Wagyu beef cabbage onion sesame soy		Rock shrimp tempura spicy mayo	
WASABI PRAWNS	30	CRISPY RICE	20
Golden mango passion fruit salsa wasabi mayo		Spicy salmon furikake ikura	
CRISPY CORN TACOS		POTATO MILLE-FEUILLE	
WAGYU BEEF	28	SEABASS	26
CRAB	34	OSCIETRA CAVIAR	44
		Lime zest chilli	
		Crème fraîche lime zest	

SUSHI & SASHIMI

	SUSHI (per piece)	SASHIMI (3 pcs)
SAKE – SCOTTISH SALMON	6	19
HAMACHI – YELLOWTAIL	6.5	21
UNAGI – EEL	7.5	23
SUZUKI – SEA BASS	6	19
MAGURO – BLUEFIN TUNA	8.5	27
CHUTORO – SEMI FATTY TUNA	13	39
HOTATE – SCALLOP	8	25
SPICY SCALLOP	8	25

MAKI ROLLS

ALBEMARLE Salmon avocado crispy flakes	18	BUBA Seabass cucumber truffle jalapeño tempura flakes	18
SPICY TUNA Bluefin tuna wasabi tobiko spicy mayo	22	SALMON AVOCADO Salmon avocado sesame seeds	15
HAMACHI & CRUNCHY QUINOA Hamachi asparagus almonds unagi sauce spicy mayo	25	T&T Bluefin Tuna creamy truffle sauce crispy leeks	25
SALMON ABURI Torched salmon quinoa avocado cream cheese truffle cream	19	SEARED SALMON ROLL Prawn tempura torched salmon unagi sauce avocado nut mix	29
CALIFORNIA Kamchatka crab avocado orange tobiko	45	SPICY TORO & AVOCADO Semi-fatty tuna avocado spicy mayo chilli soybean nori	25
ROCK SHRIMP TEMPURA Rock shrimp lettuce unagi sauce	20	GUACAMOLE (V) Avocado sundried tomatoes crunchy quinoa	14
SPICY UNAGI & PRAWN TEMPURA Rock shrimp eel cucumber spring onion spicy mayo	20	MUSHROOM (V) Japanese mushrooms asparagus spicy teriyaki	14
NEGITORO HOSOMAKI Thinly cut semi-fatty tuna	28		

CAVIAR SELECTION

BELUGA SIBERIAN Blinis shallots spring onion sour cream chopped hard-boiled egg		OSCIETRA CLASSIC Blinis shallots spring onion sour cream chopped hard-boiled egg	
50g	360	50g	280
100g	680	100g	520

FROM THE SEA

SALMON TERIYAKI Celeriac purée pickled radish teriyaki sauce	36	MISO MARINATED BLACK COD Miso sauce	64
GRILLED CREAMY KING CRAB LEG Spicy mayo orange tobiko	170	OVEN ROASTED CHILEAN SEA BASS Mixed mushrooms yuzu soy	69
GRILLED SEABASS FILLET Lobster bisque grilled shiso corn	52		

FROM THE LAND

GRILLED BONELESS CHICKEN THIGHS Shichimi togarashi yakitori sauce spring onion	28	ROASTED MISO BABY CHICKEN Miso sauce grilled lime	35
SLOW-COOKED BEEF SHORT RIBS Pickled daikon soy galbi sauce	55	BLACK-ANGUS BEEF TENDERLOIN Chimichurri sauce	69
HOME-BAKED MILK BREAD WAGYU SANDO Wagyu beef truffle fries	75	GRILLED WAGYU SIRLOIN STEAK Shiitake mushrooms green asparagus spicy teriyaki sauce	150
GRILLED LAMB CHOPS Pickled cucumber lime yakiniku sauce sesame	58	HONEY SOY GRILLED BEEF ONGLET Jerusalem artichoke purée and chips basil oil	62

VEGETABLES, RICE & NOODLES

BROCCOLINI (V) Yuzu butter almond flakes	14	BAKED CAULIFLOWER (V) Sesame crème sauce basil oil	20
YAKI UDON Udon noodles sautéed vegetables sesame oil	19	GLAZED AUBERGINE (V) Miso sauce spring onion	18
GRILLED ASPARAGUS (V) Miso sesame	17	GRILLED CORN Spicy yuzu kosho butter Parmigiano Reggiano	14
FRIED RICE VEGETABLE (V) WAGYU BEEF	16 45	TRUFFLE FRIES (V)	28