

前菜

Entrées

Misoshiru (V) (H) (GF)

Miso Soup with Wakame, Tofu, Spring Onion and Sansho Pepper

Nasu Nibitashi (V) (H)

Simmered Organic Eggplant, Spring Onion, Wasabi Nut, Chili with Sweet Soy Sauce

Edamame (V) (H) (N) (GF)

Green Soybeans with Rock Salt of Guerande

Gomaae (V) (H)

Spinach and Enoki Mushroom Salad with Wasabi Nuts and Sesame Soy Dressing

Tofu and Shiitake Mushrooms Salad (V) (H) (N)

Chinese Cabbage, Red Onion, Toasted Almond, Chives, Miso Dressing

Wakame Seaweed Salad (V) (H) (N) (GF)

Ginger, Garlic, Toasted Sesame Seeds

Green Salad (V) (H) (GF)

Mixed Green Salad, Green Asparagus, Avocado, Tomato, Radish, Carrot, Ginger Dressing

Soba Salad (H)

Soba, Crispy Chicken, Mixed Vegetables, Nori Seaweed, Onsen Egg, Lemon Balm, Sesame Ponzu Dressing

Sea bass Sashimi Salad (H)

Mix Salad, Cucumber, Yuzu, Garlic Dressing Truffle Oil

Maguro Tataki (H)

Seared Tuna, Fennel, Chili, Grated Daikon, Ponzu, Wasabi Soy sauce / Sesame Sauce

Maguro Tartar (H)

Tuna-Avocado Tartar, Seaweed, Tomato, Cucumber, Wasabi Peanut

巻物

Sushi Roll

A5 Japanese Wagyu Roll

Avocado, Lime Dressing, Fried Shallots,
Pickled Daikon

California King Crab Roll

King Crab, Avocado, Cucumber, Lettuce

Tuna “Temaki” Hand Roll

Green Apple, Wakame

Spicy Tuna & Avocado Roll

Tuna, Avocado, Sweet Chili, Shiso, Tempura Flakes,
Spicy Mayo

Crispy Prawn Roll

Panko Prawn, Avocado, Spicy Mayo

Salmon & Avocado Roll

Salmon, Avocado, Salmon Roe, Spicy Mayo

Vegetable Roll (V) (H) (N)

Avocado, Lettuce, Pickled Daikon Radish,
Pickled Mushroom

握り / 刺身

Nigiri & Sashimi

Sashimi (5 pcs)

Nigiri (2 pcs)

Salmon
Maguro Tuna
Unagi Eel
Ebi Prawn
Madai Seabream
Ikura Salmon Roe
Toro Tuna Belly
Uni Sea Urchin

魚

Hot Dishes

Gindara Saikyo-Yaki (GF)

Grilled Black Cod Marinated in Sweet Miso,
Shiitake Mushroom, Haricot Beans, Hajikami

Tokusen Kobe (H)

Premium Selection of Japanese Kobe Sirloin (A5, 120gr.)
Hoba Leaf, Eringi Mushrooms, Pak Choy, Shishito Pepper,
Shitake Mushrooms, Spring Onion, Miso Nut Sauce

Tori Karaage

Crispy Organic Chicken, Cabbage, Cherry Tomato, Lime,
Shichimi Salt, Mayonnaise

Butter Shoyu Chicken (N)

Grilled Corn-Fed Chicken, Butter-Soy Glaze, Shiitake
Mushroom, Haricot Beans, Veggies

Salmon Teriyaki (N)

Salmon / Teriyaki Glaze, Spinach-Sesame Noodles

Yasai Tempura

Assorted Vegetables, Chili Salt, Lime,
Grated Daikon, Vegetable Tendashi Sauce

Tempura Moriawase

Assortment of Prawns and Fish of the day
Chili Salt, Lime, Grated Daikon, Tendashi Sauce

Yuan Yaki Zakana (H)

Enoki Tempura, Pak Choy, Spring Onion, Lemon

Tofu Katsu (V)

Deep-fried Tofu, Steamed Rice, Vegetables, Curry Sauce

魚

Final Touch

“Kabuki” (V) (H) (N) (GF)

Matcha Crumble, Citrus Cremeux, Vanilla-Kaffir
Lime Mousse, Calamansi Jelly

“Kyoto”

Black Sesame and Caramelized Hazelnut Tart

“Akari”

Pear Crème Brûlée, Miso-Milk Chocolate Cremeux

“Ume”

Lemon-Yoghurt Semifreddo, Spicy Plum Compoté

Homemade Ice Cream (V) (H) (CN) (GF)

Vanilla, Chocolate, Macha Tea, Yuzu, Miso

酒

Sake

Tosatsuru Azure Deep Sea Water

Akashi-Tai Junmai Ginjo Sparkling sake

Enter Sake Sooku Junmai

Kubota “Senju”

巻物

Japanese Spirits

Haku Vodka

Roku Gin

Etsu Handcrafted Gin

Ryoma

7 y.o. Rum, Nikka Barrel

Yamazaki

12 y.o

Nikka Taketsuru

17 y.o

Yamazaki

18 y.o