

STARTERS

EDAMAME (V) <i>soybeans steamed with sea salt (choose salty or spicy)</i>	\$68
CHICKEN KARAAGE  <i>crispy fried chicken, kewpie mayo, sudachi lime</i>	\$98
CAULIFLOWER KARAAGE (V) <i>crispy fried cauliflower, kewpie mayo, fresh lime</i>	\$98
SHISHITO PEPPERS (V)  <i>Japanese peppers grilled yuzu miso, sea salt</i>	\$98
CHEESEBURGER ROLL  <i>minced beef, smoked cheese, housemade sauce impossible meat available (please ask our staff)</i>	\$158
TUNA TATAKI  <i>Japanese bluefin seasoned in ponzu, garlic crisps</i>	\$218
TUNA TARTAR / SALMON TARTAR <i>Japanese bluefin / King Salmon seasoned in yuzu miso, avocado, chopped onion, green onion, soy, crispy yuba-served with nori chips</i>	\$238

HOUSEMADE GYOZA

WAGYU  <i>wagyu, ponzu, green onion, garlic, ginger</i>	\$108
IMPOSSIBLE PORK <i>shiitake, ponzu, shisho, ginger, shichimi</i>	\$108

TEMPURA

SHOJIN TEMPURA (V) <i>chef's selection of tempura veg, ponzu sauce for dipping</i>	\$138
CORN TEMPURA (V)  <i>yuzu kosho, cotija cheese, sour cream</i>	\$148
SALT AND PEPPER JAPANESE SQUID TEMPURA <i>fresh sudachi, ponzu dip</i>	\$158
PRAWN TEMPURA <i>spicy aioli, ponzu dip</i>	\$188

BENTO BOX

*comes with Japanese rice, vegetable,
miso soup, salad, sushi roll*

VEGGIE	\$198
ORA KING SALMON	\$198
BEEF	\$198

SALAD

JAPANESE POTATO SALAD <i>Potato, carrots, wasabi mayo</i>	\$68
SPINACH & TOFU SALAD <i>seasame dressing</i>	\$98

SHIITAKE (V)  <i>crispy shiitake, jalapeño dressing</i>	\$148
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SOUP

Miso Soup	\$68
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YAKITORI

Japanese grilled skewer - per skewer

QUAIL EGG	\$28
SHISHITO PEPPERS (4 PCS) V	\$28
EGGPLANT (1 PC) V	\$28
SHIITAKE MUSHROOM (2 PCS) V	\$38
SMOKED DUCK (3 PCS) 	\$38
CHICKEN WINGS (2 PCS)	\$38
PORK BELLY (3PCS) 	\$48
GRILLED PRAWNS (2 PCS)	\$48
ASPARAGUS WITH BACON (3 PCS)	\$48
TSUKUNE (1 PC) CHICKEN MEATBALL 	\$48
BABY OCTOPUS (3 PCS) 	\$48
HIROSHIMA OYSTERS (2 PCS) 	\$58
CHICKEN & TOKYO NEGI (2PCS)	\$58
HOKKAIDO SCALLOPS (3PCS) 	\$68
WAGYU & GREEN ONION (2 PCS)	\$68

CEVICHE

VEGETARIAN CEVICHE (V) <i>cucumber, avocado, red onion, tomato, coriander</i>	\$128
MIXED SEAFOOD CEVICHE <i>scallops, ora king salmon, botan shrimp, tuna, citrus sauce</i>	\$238

NIGIRI

BLUEFIN TUNA	\$148
KING SALMON	\$148
MIXED  BLUEFIN TUNA & KING SALMON	\$158

SANDO

CLASSIC <i>Hokkaido pork loin, cabbage, kewpie mayo, tonkatsu sauce, milk bread</i>	\$158
IMPOSSIBLE PORK (V) <i>marinated impossible pork, shredded cabbage, tonkatsu sauce, kewpie mayo, brioche bun</i>	\$158
TSUKUNE <i>housemade chicken meatball, savoy cabbage, tonkatsu sauce, kewpie mayo, brioche bun</i>	\$148
IMPOSSIBLE (V) <i>impossible beef, spicy mayo, tonkatsu sauce, coleslaw, brioche bun</i>	\$168
WAGYU M2/3  <i>wagyu, tonkatsu sauce, kewpie mayo, milk bread</i>	\$298

GRILL

including Japanese rice

CHICKEN <i>dashi, wasabi, black pepper, garlic puree, sake, butter</i>	\$178
ORA KING SALMON <i>green onion, teriyaki sauce</i>	\$198
JAPANESE WAGYU A5  <i>300g ribeye A5, kimchi, cognac, teriyaki sauce</i>	\$800

BISTRO CONCEPT

YAKITORI | IZAKAYA | DONBURI

SUSHI ROLL

AVOCADO TEMPURA <i>tempura avocado, fukujinzuke, spicy mayo</i>	\$98
CHICKEN & AVOCADO <i>Japanese chicken, fresh avocado, spicy mayo</i>	\$148
SPICY TUNA  <i>japanese bluefin, spicy aioli, green onion, garlic crisps, unagi sauce</i>	\$158
KING SALMON <i>ora king salmon, green onion, avocado</i>	\$158
SOFT SHELL CRAB  <i>soft shell, tobiko, yuzu kosho mayo</i>	\$158
SALMON TARTARE HOT <i>ora king salmon tartare, yuzu kosho, uni mayo</i>	\$158
CALIFORNIA MAKI ROLL  <i>prawn tempura, asparagus, avocado tobiko</i>	\$158



TO FOLLOW



TO BOOK

