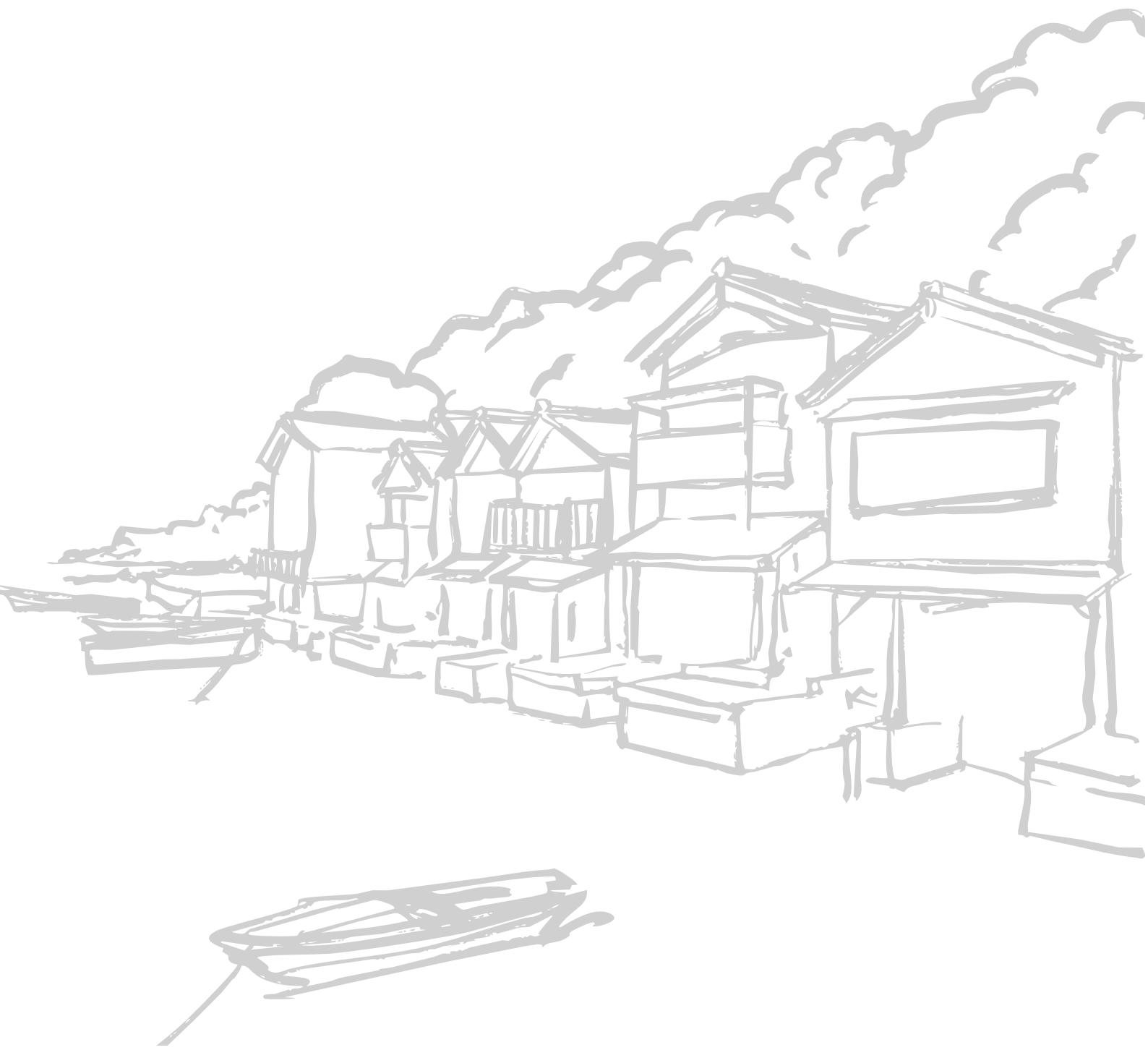


Where Japanese Grace Meets Mediterranean *flair*

Our culinary philosophy centers on light,
balance, and brightness, featuring a selection of
memorable dishes served in a Mediterranean
Izakaya style, meant to be shared.



Omakase	750
Premium Omakase	1150
Wine Pairing	700
Sushi Platter	800/1500
Caviar Platter	900/1600 50g 100g



To Start

- 🌿 **Mediterranean Pickles** (vg, s) Rice Vinegar, Yuzu Olive Oil Cucumber - Add Chili Crisp (g, s) | 35
 - Grilled Edamame** (vg, g, s) Spiced Kombu Salt | 40
 - Padron Peppers** (v, s) Amalfi Salt, Yuzu Goma Dressing | 55
 - Miso Soup** Tofu, Negi, Wakame | 40
 - Lobster Bisque** (d, sh, s) Brown Butter, Red Miso | 85
 - 🌿 **Popcorn Tempura** (v, g, s) Yuzu Sesame Dressing | 55
 - Aubergine Dengaku** (s) Aubergine Tempura, Tahina Miso | 65
 - 🌿 **Spicy Chicken Tempura** (s) Gochujang & Yuzu Glaze | 70
 - Crispy Squid** (sh, s) Spicy Mayonnaise, Lime | 65

Raw Bar

- Oysters** (sh) Natural (or) Ponzu, Daikon Negi, Layu Chili Oil (s) | 40
 - Tuna Tataki** (s) Ginger & Sesame Dressing | 150
 - 🌿 **Tuna Tartar & Caviar** Crispy Potato, Fried Egg | 280
- Hamachi Carpaccio** Lemon Thyme Ponzu, Kumquat & Jalapeno | 105
 - Salmon Sashimi** (s, n) Shiso & Hazelnut Vinaigrette | 95
 - 🌿 **O-Toro Carpaccio** (s, d) Togarashi Lime Dressing | 210
 - 🌿 **Seared Scallops** (sh) Burnt Mandarin, Shiso Dressing | 165
- 🌿 **Gambero Rosso Tartar** (sh, d) Mandarin Confit, Herbed Burrata, Smoked Caviar | 395
- Japanese Wagyu Carpaccio** Daikon Julienne, Truffle Ponzu | 285
 - Wagyu Tartar** (g, d, s) Sesame Dressing, Miso Buns | 195

Tapas

- 🌿 **Burrata & Tomato Panzanella** (v, g, s) Sesame Focaccia, Tomatoes, Ginger Ponzu | 70
- Aubergine & Tomato Carpaccio** (vg, n) Balsamic Vinaigrette, Mizuna Pesto | 75
- Watercress & Asparagus Salad** (v, g, d) Wasabi Dressing, Lemon & Herbs Labneh, Pita | 70
 - Mizuna & Parmesan Salad** (v, d, g) Honey Mustard Dressing | 70
- 🌿 **Hamachi Sashimi Salad** (g, s) Tomato & Balsamic Dressing | 105
 - 🌿 **Patatas Bravas** (d, s) Yuzu Ali Oli, Bonito Flakes | 75
- Escargots** (12 Pieces) (g, d, n) Japanese Herbes de Provence | 195
- Miso Foie Gras Terrine** (g, d) Karashi Miso, Pickled Radish, Miso Brioche | 210
- Mediterranean Chili Crab** (sh, g, d, s) Pepper Sauce, Mantou Buns | 135
 - Warm Prawns & Caviar** (sh, d, g) Ume Brown Butter | 135

Signature Sushi 2pc

Spider Crab Gunkan (sh) Smoked Caviar | 95

Hamachi Nigiri Sancho Pepper, Chives | 80

Chutoro Nigiri Yuzu Kosho | 95

Chutoro Nigiri Aburi Soy Caramel, Yuzu Kosho | 95

Wagyu Beef Gunkan Miyazaki A5, Wasabi Ponzu | 125

Japanese Wagyu Nigiri & Truffle Miyazaki A5, Fresh Truffle, Shiso | 180

Sashimi Moriwase Selection 7 Types | 320

Nigiri Moriwase Selection 9 Pcs | 265

Maki Rolls

Avocado (vg) Cucumber, Gari | 45

Quinoa (vg) Gobo, Cucumber, Asparagus, Shiso | 65

Crispy California (sh, g) Fresh Crab, Avocado, Tenkatsu | 95

Salmon & Avocado (g) Tenkatsu, Gari | 65

Toro Negi Maki Tuna Belly, Scallion | 115

Spicy Tuna Jalapeno, Yuzu Tobiko, Spicy Mayonnaise | 90

Spicy Salmon Cucumber, Sesame, Spicy Mayonnaise | 75

Ebi Maki (sh, g) Prawn Tempura, Mizuna, Avocado, Gobo, Yuzu Mayonnaise | 90

Short Rib (g) Yakimiku, Charred Asparagus | 105

 **Lobster Maki** (sh) Smoked Mayonnaise, Caviar | 235

 **Japanese A5 Wagyu** Wasabi, Ponzu, Negi | 125

Sashimi 5pc & Nigiri 2pc

Akami 75

Chu-Toro 95

O-Toro 115

Ebi 75

Salmon 50

Seabass 50

Hamachi 80

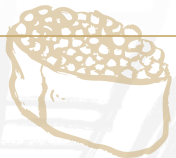
Hotate 75

Unagi 65

Seabream 75

Gambero Rosso 75

Uni 250



Tempura & Dumplings

Vegetable Tempura Tensuyo | 95

🌸 **Prawn Croquettes** (sh, g, d) Cured Gambero Rosso | 145

Rock Shrimp Tempura (sh, g) Spicy Mayonnaise | 135

Prawn Tempura (sh, g) Amalfi Salt, Tensuyo | 130

🌸 **Prawn Gyoza** (sh, g, d) Soy Vinaigrette, Sesame | 90

🌸 **Truffle Wagyu Gyoza** (g) Truffle Ponzu | 145

Japanese Wagyu Curry Bao (2 pcs) (g) Tonkatsu, Negi | 75

Kushiyaki - Skewers 2pc

Chicken Wings	55	Japanese A5 Wagyu (s)	95	Chilean Seabass (sh)	75
Oyster Mushroom (vg, s)	55	Chicken Yakitori	50	Tiger Prawn Hamayaki (sh, d)	70
		Black Cod	75		

Pasta, Pizza & Rice

Parmesan Wheel Spaghetti Cacio e Pepe (v, g, d) Pepper Blend, Parmesan | 140

Truffle & Mushroom Penne Gratin (v, d, g) Morels, Porcini | 220

🌸 **Wok Lobster Linguine** (sh, d, g) Cherry Tomato Sauce, Shiso Ponzu Butter | 480

🌸 **Crab Rigatoni** (sh, d) Fresh Crab, Cherry Tomatoes, Yuzu Olive Oil | 200

Chilean Seabass Risotto (sh, d) Yuzu, Shiso | 320

🌸 **Wagyu Truffle Fried Rice** Japanese A5 Cutlet | 275

🌸 **Black Cod Fried Rice** Citrus Wasabi Miso | 290

Pizza Piccante (g, d) Wagyu Nduja & Cecina, Smoked Scamorza | 145

Truffle Pizza (v, g, d) Truffle, Porcini & Morel Mushrooms, Mozzarella, Parmesan | 240

Open fired

Sea

Miso Marinated Black Cod Citrus Wasabi Miso | 250

Grilled Tiger Prawns (sh) Harissa, Lemon | 190

🌿 **Woodfire Roasted Lobster** (sh, d) Peri Peri Beurre Blanc | 450

🌿 **Ginger Salmon Teriyaki** (s, n) Japanese Tartar Sauce | 175

fish Counter

We invite you to visit our fish counter to explore the beauty of our kaleidoscopically fresh catches of the day. Our fresher-than-fresh seafood can be served, fried, salt-baked, or grilled.

Land

🌿 **Cauliflower Steak Picatta** (v, g, d) Yuzu, Tarragon, Capers | 140

Lamb Chops (s) Tobanjan, Ginger, Yuzu Pickled Cucumber | 245

Roasted Lamb Shank (d) Black Lemon, Potato Parmentier | 280

Woodfire Roasted Baby Chicken Ume Ginger Glaze | 185

🌿 **Smoked Wagyu Short Rib** Japanese Barbecue Glaze | 295

Angus Tenderloin 220g (d) Miso Brown Butter | 245

Angus Rib Eye 300g (d) Sancho Peppercorn Sauce | 360

🌿 **Japanese Wagyu Beef Kushiyaki** 500g (s) Ume Yakiniku | 650

Japanese Wagyu Tenderloin 200g Miyazaki A5 | 950

🌿 **Dry Aged Bone in Angus Rib-eye** 1000g 45 days Aged | 750

Wagyu Tomahawk 1200g Australian MB9 | 1100

Sides

French Fries (vg)

40

Baby Courgette (vg, s)

45

Wok Fried Kale (v, s)

40

Roasted Sweet Potato (v, d)

45

Charred Broccolini (vg)

45

Steamed Japanese Rice (v, d)

30

Grilled Sweet Corn (v, g s)

45

Desserts

🌸 **Frozen Lemon** (v, d) Yuzu & Mandarin Gelato | 75

Baba à l'Umeshu Vanilla Chantilly, Cherries & Red Shiso | 85

Kokuto Crème Caramel Granny Smith Mille-Feuille | 75

🌸 **Mango Passion Kakigori** Coconut Jelly | 95

Hazelnut Coulant Vanilla Ice Cream | 85

🌸 **Karak Brioche** Hokkaido Milk Ice Cream | 85

🌸 **Strawberry Mille-Feuille** *Medium/Large* Macadamia Cream & Toffee | 75/165

Mochi Selection 4pcs | 100

Small Sweet Selection 4pcs | 45

Exotic Fruit Platter Selection of Sorbets | 175

Kira Dessert Platter | 480