

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	900/1700
Caviar Platter	900/1600 50g 100g



Bites

- 🌸 **Mediterranean Pickles** (vg, s) Rice Vinegar, Yuzu Olive Oil Cucumber - Add Chili Crisp (g, s) | 45
- Grilled Edamame** (vg, g, s) Spiced Kombu Salt | 50
- Padron Peppers** (v, s) Amalfi Salt, Yuzu Goma Dressing | 65
- Miso Soup** Tofu, Negi, Wakame | 45
- Lobster Bisque** (d, sh, s) Brown Butter, Red Miso | 95
- 🌸 **Aubergine Dengaku** (s) Crispy Eggplant, Tahina Miso | 75

To Start

- Burrata** (v, g, s) Marinated Tomatoes, Ginger Vinaigrette | 90
- Niçoise Salad** House-made Tuna Confit | 90
- Watercress & Asparagus Salad** (v, g, d) Wasabi Dressing, Pita | 90
- Avocado & Edamame Salad** (v, s) Mixed Greens, White Balsamic Dressing | 70
- 🌸 **Mizuna & Parmesan Salad** (v, d, g) Honey Mustard Dressing | 80
- 🌸 **Patata Brava** (d, s) Yuzu Ali Oli, Bonito Flakes | 90
- Escargots** (6/12 Pieces) (g, d, n) Japanese Herbes de Provence | 105/195
- 🌸 **Warm Prawns & Caviar** (sh, d, g) Ume Brown Butter | 165
- Grilled Chicken Wings** (s) Mandarin Kosho | 70
- Harissa Prawns** (sh) Ponzu Lemon | 195

Raw Bar

- 🌸 **Gambero Rosso Tartar & Caviar** 25gr (sh, d) Herbed Straciatella | 750
- Oysters** (sh) Natural (or) Ponzu, Daikon Negi, Layu Chili Oil (s) | 40
- 🌸 **Tuna Tataki** (s) Ginger & Sesame Dressing | 175
- Tuna Tartar & Caviar** Crispy Potato | 295
- Hamachi Carpaccio** Lemon Thyme Ponzu, Kumquat & Jalapeno | 135
- 🌸 **Salmon Crudo** (s, n) Shiso & Hazelnut Vinaigrette | 115
- O-Toro Carpaccio** (s, d) Togarashi Lime Dressing | 235
- Hamachi Sashimi Salad** (g, s) Tomato & Balsamic Dressing | 135
- 🌸 **Japanese Wagyu Carpaccio** Truffle Vinaigrette | 285
- Wagyu Tartar** (g, d, s) Sesame Dressing, Miso Buns | 215

Signature Sushi 2pc

Spider Crab Gunkan (sh) Smoked Caviar | 95

Hamachi Nigiri Sancho Pepper, Chives | 85

Chutoro Nigiri Yuzu Kosho | 95

Chutoro Nigiri Aburi Soy Caramel, Yuzu Kosho | 95

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

Sashimi Moriwase Selection 7 Types | 360

Nigiri Moriwase Selection 9 Pcs | 305

Maki Rolls

Avocado (vg) Cucumber, Gari | 60

Quinoa (vg) Gobo, Cucumber, Asparagus, Shiso | 85

Crispy California (sh, g) Fresh Crab, Avocado, Tenkatsu | 105

Salmon & Avocado (g) Tenkatsu, Gari | 90

Toro Negi Maki Tuna Belly, Scallion | 145

Spicy Tuna Jalapeno, Yuzu Tobiko, Spicy Mayonnaise | 110

Spicy Salmon Cucumber, Sesame, Spicy Mayonnaise | 95

Ebi Maki (sh, g) Prawn Tempura, Mizuna, Avocado, Gobo, Yuzu Mayonnaise | 110

 **Lobster Maki** (sh) Smoked Mayonnaise, Caviar | 255

 **Japanese A5 Wagyu** Wasabi, Ponzu, Negi | 165

Sashimi 3pc & Nigiri 2pc

Akami 85
Chu-Toro 105
O-Toro 135

Ebi 85
Salmon 70
Seabass 75

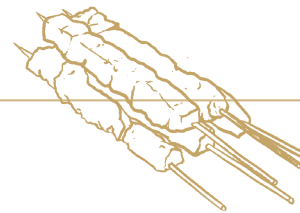
Hamachi 85
Hotate 95
Unagi 80

Seabream 75
Gambero Rosso 95
Uni 290



Tempura & Dumplings

- ✿ **Popcorn Tempura** (v, g, s) Yuzu Sesame Dressing | 85
- Vegetable Tempura** Citrus Dressing | 105
- Crispy Squid** (sh, s) Spicy Mayonnaise, Lime | 80
- ✿ **Prawn Croquettes** (sh, g, d) Gambero Rosso Tartar | 165
- Rock Shrimp Tempura** (sh, g) Spicy Mayonnaise | 145
- Prawn Gyoza** (sh, g, d) Soy Dressing, Sesame | 105
- ✿ **Truffle Wagyu Gyoza** (g) Truffle Ponzu | 175



Kushi-yaki skewers 2pc

Ginger Salmon Teriyaki	105	Japanese A5 Wagyu (s)	175	Chilean Seabass (sh)	135
Oyster Mushroom (vg, s)	70	Black Cod	125	Tiger Prawn Hamayaki (sh, d)	110

Pasta & Rice

- Spaghetti Cacio e Pepe** (v, g, d) Pepper Blend, Parmesan | 245
- ✿ **Lobster Linguine** (sh, d, g) Cherry Tomato Sauce, Shiso Ponzu Butter | 550
- ✿ **Crab Rigatoni** (sh, d, g) Fresh Crab, Cherry Tomatoes, Yuzu Olive Oil | 275
- ✿ **Chilean Seabass Risotto** (sh, d) Yuzu, Shiso | 375
- Pizza Caprese** (g, d) Mozzarella di Buffala, Sundried Tomato, Basil | 160
- Truffle Pizza** (v, g, d) Truffle, Porcini & Morel Mushrooms, Mozzarella, Parmesan | 240

Open fire

fish Counter

From sea to table, visit our fish counter to handpick the finest catch, prepared just as you desire—expertly grilled, delicately fried, or beautifully encased in salt and baked to perfection.

Mains

- 🌸 **Cauliflower Steak Picatta** (v, g, d) Yuzu, Tarragon, Capers | 195
- Woodfire Roasted Lobster** (sh, d) Peri Peri Beurre Blanc | 535
- Lamb Chops** (s) Tobanjan, Ginger, Yuzu Pickled Cucumber | 295
- Baby Chicken** Ume Ginger Glaze | 215
- 🌸 **Smoked Wagyu Short Rib** Japanese Barbecue Glaze | 320

Steaks

- 🌸 **Angus Tenderloin** 220g (d) Miso Brown Butter | 365
- Angus Rib Eye** 375g (d) Sancho Peppercorn Sauce | 420
- 🌸 **Japanese Wagyu Beef Kushiya** 500g (s) Ume Yakiniku | 750
- Dry Aged Bone in Wagyu Striploin** 700g 45 days Aged | 950
- 🌸 **Wagyu Tomahawk** 1200g Australian MB9 | 1150

Sides

French Fries (vg)	50	Baby Courgette (vg, s)	50	Steamed Japanese Rice (v, d)	35
Roasted Sweet Potato (v, d)	50	Charred Broccolini (vg)	50	Grilled Sweet Corn (d)	60

Desserts

🌸 **Frozen Lemon Yuzu & Mandarin Gelato** | 170

Baba à l'Umeshu (a, g, d) Vanilla Chantilly, Cherries & Red Shiso | 105

Kokuto Crème Caramel (g, d) Granny Smith Mille-Feuille | 90

Mango Passion Kakigori (vg) Coconut Jelly | 135

🌸 **Hazelnut Coulant** (g, d, n) Vanilla Ice Cream | 110

🌸 **Karak Brioche** (g, d) Hokkaido Milk Ice Cream | 155

Chocolate Mousse (d) Yuzu olive oil, Sea Salt | 130

Mochi Selection 4pcs | 110

Petite Sweet Selection 4pcs | 55

Exotic Fruit Platter Selection of Sorbets | 195

🌸 **Kira Dessert Platter** | 595