

Where Japanese Grace Meets Mediterranean *flair*

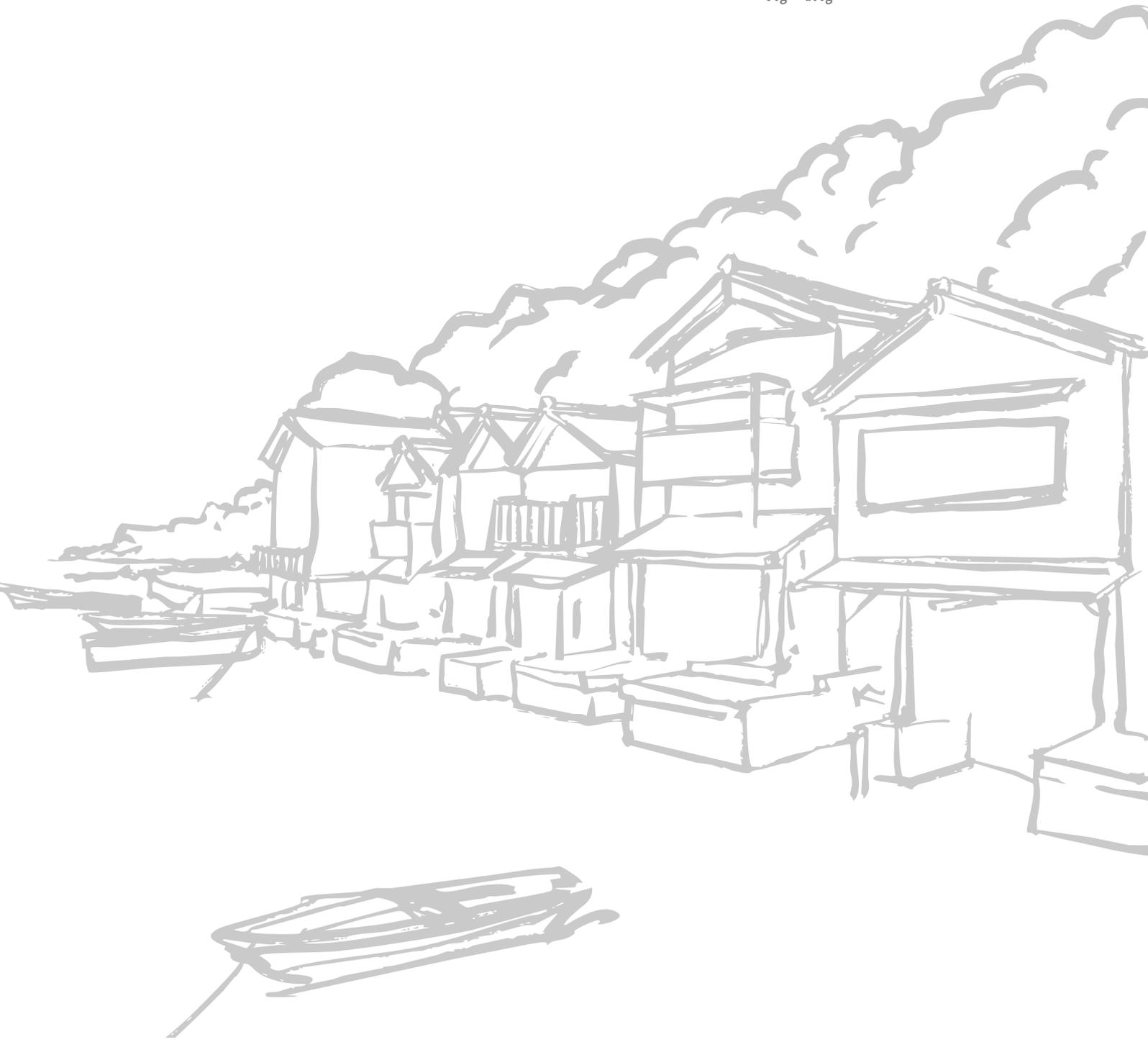
Our culinary philosophy centers on light,
balance, and brightness, featuring a selection of
memorable dishes served in a Mediterranean
Izakaya style, meant to be shared.



Omakase 750
Premium Omakase 1150

Omakase menus must be ordered by the entire party.

Wine Pairing 900/1600/3500
Sushi Platter 900/1700
Caviar Platter 1100/2000
50g 100g



Bites

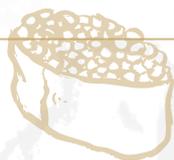
- 🌿 **Mediterranean Pickles** (vg, s) Rice Vinegar, Yuzu Olive Oil Cucumber - Add Chili Crisp (s) | 55
- Grilled Edamame** (vg, g, s) Spiced Kombu Salt | 70
- Padron Peppers** (v, s) Amalfi Salt, Yuzu Goma Dressing | 85
- 🌿 **Aubergine Dengaku** (s) Crispy Eggplant, Tahina Miso | 90
- 🌿 **Popcorn Tempura** (v, g, s) Yuzu Sesame Dressing | 95
- Asparagus Tempura Kakiage** (g, v) Yuzu Kosho Tartar Sauce | 130
- Wok-Fried Cauliflower** (s, n, vg) Yuzu Chili Relish, Tahina Smoked Almonds Cream | 90
- Crispy Squid** (sh, s) Spicy Mayonnaise, Lime | 95
- Miso Soup** (vg, s) Tofu, Negi, Wakame | 55
- Loyster Bisque** (d, sh, s) Brown Butter, Red Miso | 95

Raw Bar

- 🌿 **Gambero Rosso Tartar & Caviar** 25gr (sh, d, g) Herbed Straciatella | 750
- Oysters** (sh) Natural (or) Ponzu, Daikon Negi, Layu Chili Oil (s) | 55
- Tuna Tataki** (s) Ginger & Sesame Dressing | 185
- Tuna Tartar & Caviar** (s) Crispy Potato | 295
- 🌿 **Hamachi Carpaccio** (s) Lemon Thyme Ponzu, Kumquat & Jalapeno | 145
- Hamachi Tartar** (g, s) Italian Relish, Wasabi Dressing | 135
- Salmon Crudo** (s, n) Shiso & Hazelnut Vinaigrette | 125
- 🌿 **O-Toro Carpaccio** (s, d) Togarashi Lime Dressing | 240
- Japanese Wagyu Carpaccio** (s) Truffle Vinaigrette | 285
- 🌿 **Wagyu Tartar** (g, d, s) Sesame Dressing, Miso Buns | 230

Sashimi 5pc & Nigiri 2pc

Akami	95	Ebi	90	Hamachi	95	Seabream	90
Chu-Toro	125	Salmon	80	Hotate	105	Gambero Rosso	110
O-Toro	145	Seabass	85	Unagi	95	Uni	290



To Start Cold

- Burrata** (v, g, s) Marinated Tomatoes, Ginger Vinaigrette | 105
- 🌸 **Avocado & Edamame Salad** (vg) Mixed Greens, White Balsamic Dressing | 85
- Watercress & Asparagus** (v, g, d) Salad Wasabi Dressing, Pita | 95
- 🌸 **Mizuna & Parmesan Salad** (v, d, g) Honey Mustard Dressing | 90
- Niçoise Salad** (s) House-made Tuna Confit | 95
- Hamachi Sashimi Salad** (g, s) Japanese Greens, Tomato & Balsamic Dressing | 145
- 🌸 **King Crab Salad** (sh, s) Quince Vinegar Dressing | 215

To Start Hot

- 🌸 **Patata Brava** (d, s, g) Yuzu Ali Oli, Bonito Flakes | 105
- Escargots** (6/12 Pieces) (g, d, n) Japanese Herbes de Provence | 115/205
- 🌸 **Warm Prawns & Caviar** (sh, d, g) Ume Brown Butter | 195
- 🌸 **Harissa Prawns** (sh, s) Ponzu Lemon | 210
- Prawn Croquettes** (sh, g, d, s) Gambero Rosso Tartar | 185
- Rock Shrimp Tempura** (sh, g, s) Spicy Mayonnaise | 170
- Prawn Gyoza** (sh, g, d) Soy Dressing, Sesame | 115
- 🌸 **Wagyu Ragu Gyoza** (g, d, s) Cacio e Pepe Dip | 130
- Pizza Caprese** (g, d) Mozzarella di Buffala, Sundried Tomato, Basil | 195
- Truffle Pizza** (v, g, d) Truffle, Porcini & Morel Mushrooms, Mozzarella, Parmesan | 260
- Manchego Cheese & Hot Honey Pizza** (v, g, d, n) Pecans, Sundried Tomatoes | 195
- 🌸 **Smoked Wagyu Short Rib** (s) Japanese Barbecue Glaze | 330

Kushiyaki skewers 2pc

Ginger Salmon Teriyaki (s) 115
Grilled Chicken Wings 90

Japanese A5 Wagyu (s) 185
Black Cod (s) 145

Chilean Seabass (sh, s) 155
Tiger Prawn Hamayaki (sh, d, s) 130



Signature Sushi 2pc

Spider Crab Gunkan (sh) Smoked Caviar | 95

Hamachi Nigiri Sancho Pepper, Chives | 95

Chutoro Nigiri (s) Yuzu Kosho | 105

Chutoro Nigiri Aburi (s) Soy Caramel, Yuzu Kosho | 105

Japanese Wagyu Nigiri & Truffle (s) Miyazaki A5, Fresh Truffle, Shiso | 195

Vegetarian Nigiri Moriwase Selection 9 Pcs (vg) | 155

Sashimi Moriwase Selection 7 Types | 370

Nigiri Moriwase Selection 9 Pcs | 325

Maki Rolls

Avocado (vg) Cucumber, Gari | 70

Quinoa (vg) Gobo, Cucumber, Asparagus, Shiso | 90

Crispy California (sh, g) Fresh Crab, Avocado, Tenkatsu | 115

Salmon & Avocado (g) Tenkatsu, Gari | 95

Toro Negi Maki (s) Tuna Belly, Scallion | 145

Spicy Tuna (s) Jalapeno, Yuzu Tobiko, Spicy Mayonnaise | 120

Spicy Salmon (s) Cucumber, Sesame, Spicy Mayonnaise | 100

Ebi Maki (sh, g, s) Prawn Tempura, Mizuna, Avocado, Gobo, Yuzu Mayonnaise | 120

Lobster Maki (sh) Smoked Mayonnaise, Caviar | 260

King Crab Tempura (sh, g) Yuzu Mayo, Tonkatsu, Mizuna, Bonito, Pickle Daikon | 185

Japanese A5 Wagyu (s) Wasabi, Ponzu, Negi | 185

Unagi Tamago (s) Kabayaki, Gobo, Cucumber | 110

Short Rib (g, s) Yakimiku, Wasabi Mayo, Gari | 130

Mains

- 🌿 **Spaghetti Cacio e Pepe** (v, g, d) Pepper Blend, Parmesan | 275
- Lobster Linguine** (sh, d, g, s) Cherry Tomato Sauce, Shiso Ponzu Butter | 650
- 🌿 **Wagyu Ragu Pappardelle** (d, g) Japanese Wagyu Ragu, Sesame Tantan Sauce | 360
- 🌿 **Chilean Seabass Risotto** (sh, d, s) Yuzu, Shiso | 395
- Cauliflower Steak Picatta** (v, g, d) Yuzu, Tarragon, Capers | 220
- 🌿 **Woodfire Roasted Lobster** (sh, d, s, g) Peri Peri Beurre Blanc | 550
- Baby Chicken** Ume Ginger Glaze | 240

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.

Steaks

- Lamb Chops** (s, g) Tobanjan, Ginger, Smoked Aubergine | 320
- 🌿 **Wagyu Tenderloin** 220g (d, s) Miso Brown Butter | 420
- Angus Rib Eye** 400g (d) Sancho Peppercorn Sauce | 460
- 🌿 **Japanese Wagyu Beef Kushiyaki** 500g (s) Ume Yakiniku | 800
- 🌿 **Dry Aged Bone in Wagyu Striploin** 700g 45 days Aged | 975
- Wagyu Tomahawk** 1200g Australian MB9 | 1250

Sides

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| French Fries (vg)
Mediterranean Salt | 60 | Baby Courgette (vg, s)
Miso Dressing | 60 | Steamed Japanese Rice (v)
Yukari Furikake | 40 |
| Roasted Sweet Potato Mash (v, d, n)
Maple, Sriracha, Yuzu, Almonds | 60 | Charred Broccolini (vg)
Citrus Dressing | 60 | Grilled Sweet Corn (d, s)
Okinawa Butter, Toasted Coconut | 65 |

Desserts

☼ **Frozen Lemon** Yuzu & Mandarin Gelato | 190

Tiramisu (d, g, n) Mascarpone Sabayon, Espresso | 145

Kokuto Crème Caramel (g, d) Granny Smith Mille-Feuille | 105

Mango Passion Kakigori (vg) Coconut Jelly | 165

Hazelnut Coulant (g, d, n) Vanilla Ice Cream | 120

☼ **Karak Brioche** (g, d) Hokkaido Milk Ice Cream | 190

☼ **Kira Chocolate Mousse** (d) Yuzu olive oil, Sea Salt | 145

Mochi Selection 4pcs (g, d) | 120

Exotic Fruit Platter Selection of Sorbets | 250

☼ **Kira Dessert Platter** (g, d, n) | 620