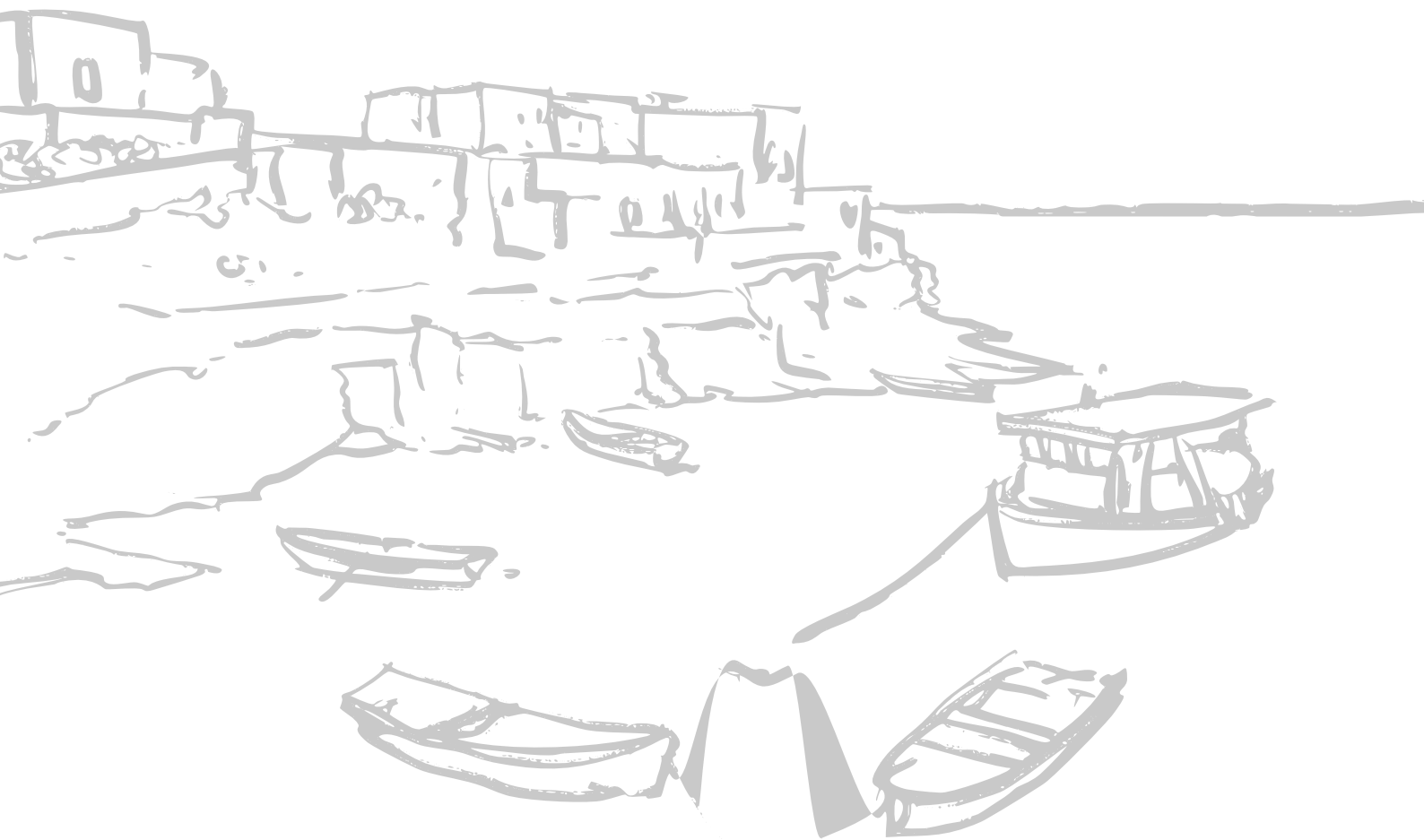


Where Japanese Grace Meets Mediterranean *flair*

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
Caviar Platter 1100/2000
50g 100g

Bites

- Grilled Edamame (vg, g, s) Spiced Kombu Salt | 70
- ✿ Aubergine Dengaku (s) Crispy Eggplant, Tahina Miso | 90
- ✿ Popcorn Tempura (v, g, s) Yuzu Sesame Dressing | 95
- Crispy Squid (sh, s) Spicy Mayonnaise, Lime | 95

Raw Bar

- Oysters (sh) Natural (or) Ponzu, Daikon Negi, Layu Chili Oil (s) | 55
- Tuna Tataki (s) Ginger & Sesame Dressing | 185
- O-Toro Tartar & Caviar (s) Crispy Potato | 295
- Salmon Crudo (s, n) Shiso & Hazelnut Vinaigrette | 125
- Japanese Wagyu Carpaccio (s) Truffle Vinaigrette | 285
- ✿ Wagyu Tartar (g, d, s) Sesame Dressing, Miso Buns | 230

To Start Cold

- Burrata (v, g, s) Marinated Tomatoes, Ginger Vinaigrette | 105
- ✿ Avocado & Edamame Salad (vg, s) Mixed Greens, White Balsamic Dressing | 85
- Niçoise Salad (s) House-made Tuna Confit | 95
- ✿ King Crab Salad (sh, s) Quince Vinegar Dressing | 215

To Start Hot

- ✿ **Patata Brava** (d, s, g) Yuzu Ali Oli, Bonito Flakes | 105
- ✿ **Warm Prawns & Caviar** (sh, d, g) Ume Brown Butter | 195
- ✿ **Harissa Prawns** (sh, s) Ponzu Lemon | 210
- Rock Shrimp Tempura** (sh, g, s) Spicy Mayonnaise | 170
- ✿ **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

✿ Signature Sushi 2pc

- 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 Moriwise Selection 9 Pcs (vg) | 155

Sashimi Moriwise Selection 7 Types | 370

Nigiri Moriwise Selection 9 Pcs | 325

Maki Rolls

- Avocado** (vg) Cucumber, Gari | 70
- Crispy California** (sh, g) Fresh Crab, Avocado, Tenkatsu | 115
- Salmon & Avocado** (g) Tenkatsu, Gari | 95
- 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
- Japanese A5 Wagyu** (s) Wasabi, Ponzu, Negi | 185
- Short Rib** (g, s) Yakiniku, Wasabi Mayo, Gari | 130

Mains

- 🌸 **Spaghetti Cacio e Pepe** (v, g, d) Pepper Blend, Parmesan | 275
- 🌸 **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
- 🌸 **Smoked Wagyu Short Rib** (s) Japanese Barbecue Glaze | 350

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

- 🌸 **Wagyu Tenderloin** 220g (d, s) Miso Brown Butter | 420
- Angus Rib Eye** 400g (d) Sancho Peppercorn Sauce | 460
- 🌸 **Dry Aged Bone in Wagyu Striploin** 700g 45 days Aged | 975
- Wagyu Tomahawk** 1200g Australian MB9 | 1250

Sides

French Fries (vg) Mediterranean Salt	60	Grilled Asparagus (n, g, vg, s) Romesco	60
Steamed Japanese Rice (v) Yukari Furikake	40	Charred Broccolini (vg) Citrus Dressing	60

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

❁ **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

