SOUPS & SMALL BITES

MISO SOUP 11
Miso | wakame | shiitake mushrooms | tofu

SPICY MISO SOUP 12
Miso | wakame | shiitake mushrooms | tofu

EDAMAME (V) 10
Maldon sea salt

SPICY EDAMAME (V) 12
Chilli garlic sauce

SALADS

AVOCADO SALAD (V) 22
Green apple | kohlrabi | seaweed | caramelised pecans | cashew miso sauce

SUMOSAN LOBSTER SALAD 47
Lollo Biondo lettuce | Sumosan secret dressing

CRISPY DUCK SALAD 28
Young leaves | pomegranate | roasted pine nuts | plum dressing

ARTICHOKE SALAD (V) 35
Crispy artichoke | raw artichoke | roasted pine nuts |
Truffle lemon dressing

BABY LEAF SALAD (V) 17
French beans | roasted pine nuts | sesame dressing

COLD STARTERS

TORO TARTARE 99
Oscietra caviar | tapioca crackers

SEABASS CARPACCIO 28
Guacamole | shichimi | yuzu ponzu sauce | basil oil

SASHIMI TAQUITOS (3pcs)

SALMON	Spicy mayo | avocado | micro herbs	19
YELLOWTAIL	Truffle sauce | truffle shavings	22
TUNA	Spicy mayo | chives | Jalapeño	25

YELLOWTAIL TIRADITO 35
Truffle yuzu vinaigrette | truffle shavings

SEARED WAGYU BEEF TATAKI 39
Crispy garlic chips | chilli | goma dressing

WARM STARTERS

CHICKEN KARAAGE 21
Gochujang | roasted sesame

WAGYU BEEF GYOZA 22
Wagyu beef | cabbage | onion | sesame soy

WASABI PRAWNS 30
Golden mango | passion fruit salsa | wasabi mayo

CRISPY CORN TACOS

WAGYU BEEF	Spring onion | lime zest | guacamole	28
CRAB	King crab | salmon roe	34

CRISPY RICE PIZZA 26
Salmon | furikake | cucumber | chilli tomato salsa

POPCORN ROCK SHRIMP 39
Rock shrimp tempura | spicy mayo

CRISPY RICE 20
Spicy salmon | furikake | ikura

SUSHI & SASHIMI

	SUSHI (per piece)	SASHIMI (3 pcs)
SAKE – SCOTTISH SALMON	6	19
HAMACHI – YELLOWTAIL	6.5	21
UNAGI – EEL	7.5	23
SUZUKI – SEA BASS	4	14
MAGURO – BLUEFIN TUNA	8.5	27
CHU TORO – SEMI FATTY TUNA	15	45
HOTATE – SCALLOP	8	25
SPICY SCALLOP	8	25

MAKI ROLLS

ALBEMARLE 18
Salmon | avocado | crispy flakes

SPICY TUNA 22
Bluefin tuna | wasabi tobiko | spicy mayo

HAMACHI & CRUNCHY QUINOA 25
Hamachi | asparagus | almonds | unagi sauce | spicy mayo

CALIFORNIA 45
Kamchatka crab | avocado | orange tobiko

SALMON ABURI 19
Torched salmon | quinoa | avocado | cream cheese | truffle cream

BUBA 18
Seabass | cucumber | truffle jalapeño | tempura flakes

SALMON AVOCADO 15
Salmon | avocado | sesame seeds

T&T 25
Tuna | creamy truffle sauce | crispy leeks

SEARED SALMON ROLL 29
prawn tempura | seared salmon | unagi sauce | avocado | nut mix

VEGGIE (V) 13
Ask your waiter for the daily suggestion

CAVIAR SELECTION

BELUGA SIBERIAN
Blinis | shallots | spring onion | sour cream | chopped hard-boiled egg
50g 360
100g 680

OSCIETRA CLASSIC
Blinis | shallots | spring onion | sour cream | chopped hard-boiled egg
50g 280
100g 520

FROM THE SEA

SALMON TERIYAKI 36
Celeriac purée | pickled radish | teriyaki sauce

GRILLED CREAMY KING CRAB LEG 170
Spicy mayo | orange tobiko

MISO MARINATED BLACK COD 64
Miso sauce

GRILLED CHILEAN SEA BASS 70
Pak Choi | Mixed Mushrooms | Asparagus

FROM THE LAND

GRILLED BONELESS CHICKEN THIGHS 28
Shichimi togarashi | yakitori sauce | spring onion

SLOW-COOKED BEEF SHORT RIBS 55
Pickled daikon | soy galbi sauce

HOME-BAKED MILK BREAD WAGYU SANDO 75
Wagyu beef | truffle fries

GRILLED LAMB CHOPS 58
Pickled cucumber | lime | yakiniku sauce | sesame

BLACK-ANGUS BEEF TENDERLOIN 62
Green chilli | roasted red onion | miso black peppercorn sauce

GRILLED WAGYU SIRLOIN STEAK 150
Shiitake mushrooms | green asparagus | spicy teriyaki sauce

VEGETABLES, RICE & NOODLES

BROCCOLINI (V) 14
Yuzu butter | almond flakes

YAKI UDON 19
Udon noodles | sautéed vegetables | sesame oil

TRUFFLE FRIES (V) 28

FRIED RICE
VEGETABLE (V) 16
WAGYU BEEF 45

BAKED CAULIFLOWER (V) 20
Sesame crème sauce | basil oil

GLAZED AUBERGINE (V) 18
Miso sauce | spring onion

GRILLED CORN RIBS 14
Spicy yuzu kosho butter | Parmigiano Reggiano