

STARTERS

Edamame (v)	9
Spicy edamame (v)	9.5
Padron Peppers (v)	10.5
Fried Kale with dry Miso	9
Mango Quinoa Salad	25
Baby spinach salad (v)	15.5
Baby artichoke salad (v)	32
Beef tacos	18
Beef gyoza	15
Black Cod and Prawn gyoza	20
Crab tacos, salmon roe	22.5
Crispy rice with salmon	19
Hamachi tiradito with fresh Black Truffle	35
Gold oysters with foie gras & sea urchin	29
Lobster salad	45
Sumosan tartare (fish of the day)	32
Beef tataki with fresh Black Truffle	49
Toro tartare on ice (with Black Caviar 270€)	45
Seared Salmon with shiso dressing	25
Japanese salmon rice pizza	19
Bottarga & daikon rice pizza	55
Black caviar rice pizza (50g caviar)	270
Rock Shrimp Tempura	35

MAIN COURSE

Alaskan black cod with miso	59
Aubergine with sesame jalapeño sauce (v)	16
Nasu Miso glazed aubergine (v)	16
Chicken yakitori	28
Duck breast teriyaki with buckwheat risotto	39
Grilled creamy spicy king crab leg	125
Salmon teriyaki	32
T-bone wagyu steak with yuzu Kosho butter (800g – 1Kg)	295
Wagyu sirloin steak with spicy teriyaki (180g)	140
Wagyu short rib Bao	37
Yakiniku beef	38
Grilled Octopus with Kimchi Sauce	45
Wagyu Sando Sandwich	75

NOODLES, RICE & SOUPS

Green Tea soba with vegetables (v)	13
Yaki udon (v)	13
Vegetable fried rice (v)	9.5
Miso soup	11
Spicy miso soup	12
Egg fried Rice	10

SIGNATURE NIGIRI

Fatty salmon, yuzu unagi sauce, furikake spices	12
Scallop, creme fraiche & salmon roe	12
Seabass jalapeno	12

MAKI ROLLS

Albemarle roll	16
Buba roll	16
California roll	31
Negi toro roll	19
Prawn tempura roll	25
Salmon avocado roll	14
Spicy Scallop roll	16
Spicy tuna roll	18
T&T (tuna & truffle)	21
Isobe Maki	35
Unagi salmon cream cheese roll	24
Soft Shell Crab Roll	32
Unagi Roll	16

Sushi & Sashimi

	sushi	sashimi
Crab	10	29
Hamachi	5.8	16
Prawn	4	11
Salmon	5.5	15
Sea bass	3.9	11
Scallop	4.5	12
Spicy scollop	8	18
Blue fine tuna	7.5	21
Unagi	7.5	21
Chu-Toro	9	27
Toro	15	35

