



RESTAURANT MENU



Prices include vat.

If you have any food allergies or intolerance, please consult with our service staff.

Legend: V Vegetarian | EG Eggs | DA Dairy | GL Gluten | SP Spicy | FI Fish | SF Seafood | VG Vegan | SU Sulphites | NU Nuts SS Sesame | S Soy



ALL TIME FAVS

Japanese style oysters

Fresh oysters served with your choice:

Citrus ponzu ^(S)

Yuzu pearls

Wasabi mayonnaise ^(DA)

7

Edamame ^(S)

Edamame with sea salt and shichimi

6

Bao selection

Freshly steamed bao buns

Salmon tartare with sesame oil ^(SS, GL) (2 PCS)

16

Chicken thigh with teriyaki sauce ^(S, GL) (2 PCS)

16

Wagyu with yakiniku mayonnaise ^(GL, S) (1 PC)

16

Gyoza selection ^(GL, S) (3 PCS)

Crispy gyozas served with ponzu and chili oil

Beef

9

Chicken curry

9

Vegetables

9

Sunomono & Wakame Salad ^(SU, S)

Pickled cucumber, wakame seaweed, sesame and mixed vegetables

16

Tempura XXL king prawns with tosazu sauce ^(GL, S) (2 PCS)

Crispy tempura prawns served with tosazu sauce

20

Tuna tartare with sesame & citrus ^(SS, SU)

Tuna, sesame, citrus, avocado, and yuzu-wasabi mayonnaise

20

Poke bowls ^(SU, S)

Sushi rice, avocado, carrot, edamame, wakame and ponzu.

22

Choose between:

Salmon

Tuna

Wagyu

Japanese-style Cobb salad with chicken katsu ^(S, EG, GL)

Mixed lettuce, cherry tomatoes, avocado, soy marinated boiled egg, onion, edamame and miso sauce

22

Glazed octopus with truffle parmentier ^(S, DA)

Miso butter glazed octopus served with truffle potato parmentier

26

HAND HELD

Tonkatsu sando ^(DA, GL, S)

White bread with Iberian pork loin, tonkatsu sauce and pickled onion

22

Yoshoku beef burger ^(GL, DA, S)

Brioche bun, beef burger, sunomono, cheddar cheese and kimchi mayonnaise

22

SIDES

French fries

8

Sweet potato fries

8

Green salad

8

DESSERTS

Yuzu sorbet with matcha tea ^(DA)

14

White chocolate panna cotta with sakura & vanilla ^(DA)

14

Fresh fruit ^(V)

10

