

A LA CARTE MENU

STARTERS

EDAMAME	<i>Topped with sea salt and lemon</i>	7.5
CHAWANMUSHI	<i>Steamed egg custard with sautéed Foie Gras</i>	12
WANMONO	<i>Chef's special dish of the day</i>	16
MISO SOUP	<i>Seasonal vegetable miso soup</i>	6

SASHIMI

TUNA	<i>3 pieces</i>	18
TORO	<i>3 pieces</i>	24
SEABASS	<i>3 pieces</i>	15
YELLOWTAIL	<i>3 pieces</i>	18
SALMON	<i>3 pieces</i>	15

SUSHI

TUNA	<i>2 pieces</i>	12
TORO	<i>2 pieces</i>	16
SQUID	<i>2 pieces</i>	9
YELLOWTAIL	<i>2 pieces</i>	12
SALMON	<i>2 pieces</i>	10
WAGYU BEEF	<i>2 pieces</i>	18

PLEASE ASK A MEMBER OF STAFF FOR OTHER OPTIONS

DINNER HAKOZEN BOX	<i>14 assorted selection of Sashimi, Vegetable dish and Sushi</i>	75
SASHIMI BOX	<i>11 assorted sashimi selection of fresh fish and vegetables</i>	45
SUSHI BOX	<i>9 assorted sushi selection of nigari and seafood sushi</i>	50
WAGYU		
TEPPANYAKI STEAK	<i>HIDA(100g) / KAGOSHIMA (70g)</i>	95/50
WAGYU CROQUETTE	<i>infused cheese with sautéed Foie Gras</i>	14
VEGETABLE		
VEGETABLE BOX (V)	<i>8 assorted seasonal vegetable selection</i>	20
TEPPANYAKI (V)	<i>seasonal vegetable teppanyaki</i>	30
VEGETABLE SUSHI (V)	<i>7 assorted seasonal vegetable selection</i>	30
DESSERT	<i>daily selection of assorted dessert</i>	10