



## A LA CARTE

---

- Edamame 8 (+2 chilli jam ) (vg, df)
- Cucumber, hay smoked chili, kombu, tamari 10 (gf, df, vg)
- Pan fried pork gyoza, special soy, chili oil, shallot 16 (df)
- Cabbage salad, cucumber, avocado, onion, tomato, wafu dressing 16 (vg, gf, df)
- Char-grilled broccolini , spiced kombu, sesame crumb, chili oil 18 (vg, df, gf)
- Tempura (seasonal vege 7pcs 20), (Tiger prawn 5pcs 22)
- Kingfish sashimi, smoked ponzu, finger lime, pickled shiso 23 (df)
- Tuna tartare, buttermilk avo, fig, yuzu ponzu 25 (df)
- Kurobuta crispy pork belly, charred leek, koji, tamari 26 (df)
- Steamed milk bun, sand whiting, umeboshi tartare 23
- Agedashi tofu, dashi, shallot 17 (df)
- Miso glazed eggplant, sesame, shallot 17 (gf, df, vg)
- Karaage chicken, house mayo, lime 18 (df)
- Slow-cooked octopus, potato, salted kombu, smoked chili butter 35 (gf)
- Twice cooked sticky duck, umeboshi soy , black salt 35 (df, gf)
- Teriyaki Chicken, charred shallot, rice 27 (df)
- Wagyu steak, charred onion, kombu butter 45 (gf)

## ROBATA 炉端焼き

---

- wagyu 18 2pcs (df)
- salmon 18 2pcs (df)

## SWEETS 甘いもの

**yuzu creme brulee, desert lime,  
shiso 13 (gf)**

**cinnamon donut, salted caramel 11**



## SUSHI すし

---

### SUSHI A LA CARTE 2pcs

salmon 9  
tuna 10  
kingfish 10  
egg(tamago) 8  
grilled salmon belly 10  
scallop 12

Chef's selection 8pcs 37

## SIDE サイド

---

RICE 4  
MISO 4

## SASHIMI さしみ

---

salmon 10pcs 29

Assorted 12pcs 35

chef's selection 21pcs 49

## ROLL ロール

---

salmon & avo 8pcs 17

tempura vege, soy tofu, avo (vg) 18

karaage & avo 8pcs 16

Chili jam tuna 26  
fresh tuna/ avocado/ cucumber/ chili  
jam/ shallot/ sesame oil/ ichimi

salmon aburi 25  
salmon/ avocado/cucumber/ teriyaki/  
house mayo/ onion/ tobiko

soft shell crab 24  
soft shell crab/ avocado/ cucumber/  
house mayo/ tobiko

spicy tempura prawn 26  
tempura prawn/ avocado/ cucumber/  
onion/ chilli mayo

charcoal wagyu 26  
char grilled wagyu/ avo/ asparagus/  
shallot/ onion/ tsume