



## LUNCH A LA CARTE

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## ROLL ロール

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Edamame 8 ( +2 chilli jam ) (gf, 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,  
carrot, tomato, wafu 16 (vg, df)

Tempura Moriawase 24

Sushi & Sashimi, miso soup 29

Kurobuta crispy pork belly, charred leek,  
sticky tamari (gf, df) 26

Miso glazed eggplant, sesame, shallot 17 (gf,  
df, vg)

Agedashi tofu, dasi, shallot 17 (df)

Karaage chicken, house mayo, lime 18 (df)

Kingfish sashimi, smoked ponzu, finger lime,  
pickled shiso 23 (df)

steamed milk bun, sand whiting, umeboshi  
tartare, 22

Teriyaki Chicken, Charred shallot, Rice 27  
(df)

salmon & avo 8pcs 18

tempura vegetable & avo 8pcs 18 (vg)

karaage & avo 8pcs 16

Chili jam tuna 26

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

salmon aburi 25

salmon/ avocado/ teriyaki/ house mayo/  
onion/ tobiko

soft shell crab 25

soft shell crab/ cucumber/ house mayo/  
tobiko

spicy tempura prawn 26

tempura prawn/ avocado/ cucumber/ onion/  
chilli mayo

## SWEETS 甘いもの

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

cinnamon donut, salted caramel 11

## SIDE

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Rice 4

Miso soup 4



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