



Edamame 8 (+2 chilli jam ) (vg, gf, df)

Baby cos lettuce, saikyo miso dressing 13 (vg, gf, df)

Pan fried pork gyoza, special soy, chili oil, shallot 17 (df)

Char-grilled broccolini , spiced kombu, sesame crumb, chili oil 19 (vg, df, gf)

Tempura seasonal vege 7pcs 20, Tiger prawn 5pcs 23

Kingfish sashimi, smoked ponzu, finger lime, pickled shiso 25 (df)

Tuna tartare, buttermilk avo, tabouli, yuzu ponzu 27

Steamed milk bun, sand whiting, umeboshi tartare 23

Robata Wagyu 8+ skewer, shallot, aged tare (2pcs) 21 (df)

Slow-cooked octopus, potato, salted kombu, smoked chili butter 35 (gf)

Agedashi tofu, dashi, shallot 18 (df)

Miso glazed eggplant, sesame, shallot 18 (gf, df, vg)

Karaage chicken, house mayo, lime 18 (df)

Black Cod, saikyo miso, charred lime 38 (df, gf)

Twice cooked sticky duck, umeboshi soy , black salt 36 (gf, df)

Teriyaki Chicken, charred shallot, rice 29 (df)

Wagyu steak, charred onion, kombu butter 46

## SWEETS

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

cinnamon donut, salted caramel 11



## **Nigiri 2 pcs**

salmon 10  
tuna 11  
kingfish 11  
grilled salmon belly 12  
scallop 14  
salmon roe 14

Chef's selection 8 pcs 38

## **Side**

Rice 5  
Miso 5

## **Sashimi**

salmon 10 pcs 31

Assorted 12 pcs 37

chef's selection 21 pcs 53

## **Roll**

tempura vegetable (vg) 18

karaage & avo 8pcs 17

Chili jam tuna 27

salmon aburi 27

soft shell crab 26

spicy tempura prawn 27

charcoal wagyu 29