



## LUNCH A LA CARTE

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

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

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

Tempura Moriawase 25

Sushi & Sashimi, miso soup 35

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

Agedashi tofu, dasi, shallot 18 (df)

Karaage chicken, house mayo, lime 18 (df)

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

Steamed milk bun, sand whiting, umeboshi tartare, 23

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

## SIDE

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Rice 5

Miso soup 5

## ROLL ロール

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tempura vegetable & avo 8pcs 18 (vg)

karaage & avo, house mayo 8pcs 17

Chili jam tuna 27

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

salmon aburi 27

salmon/ avo/ teriyaki/ house mayo/ onion/ tobiko

soft shell crab 26

soft shell crab/ cucumber/avo/ chilli mayo/ tobiko

spicy tempura prawn 27

tempura prawn/ avo/ cucumber/ chilli mayo

## SWEETS 甘いもの

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

Cinnamon donut, salted caramel 11



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