



A LA CARTE 食べログ

- Edamame 8 (spicy garlic jam +2) (gf, vg, df)
- Pan fried pork gyoza, special soy, chili oil, shallot 16 (df)
- Ginger miso asparagus, sesame jam, sichimi togarashi 18 (vg, df)
- Tempura (seasonal vege 7pcs 19, Tiger prawn 5pcs 21)
- Steamed bun, charred sticky pork, umami jam 21
- Cabbage salad, cucumber, avocado, onion, tomato, wafu dressing 16 (vg, gf, df)
- Slow-cooked octopus, potato, salted kombu, smoked chili butter 35 (gf)
- Tuna tartare, chili lime, avocado cream, ponzu, herbs, pine nut 24
- Miso glazed eggplant, sesame, shallot 16 (gf, df, vg)
- Agedashi tofu, dashi, shallot 16 (df)
- Karaage chicken, house mayo 16 (df)
- Kingfish sashimi, smoked ponzu, finger lime, pickled shiso 23(df)
- Grilled king prawn, kombu butter, chilli oil, furikake 20 (gf)
- Teriyaki Chicken, charred shallot, rice 26 (df)
- Twice cooked sticky duck, yuzu soy glaze, black salt 33 (df, gf)
- Wagyu steak, charred onion, kombu butter (gf) 43

YAKITORI 焼き鳥

- wagyu 18 2pcs (df)
- pork belly 16 2pcs (df)

SWEETS 甘いもの

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

cinnamon donut, salted caramel 10



SUSHI すし

SUSHI A LA CARTE 2pcs

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

SUSHI SET

chef's selection 10pcs 39

Grilled salmon belly 7pcs 29

SIDE サイド

RICE 4
MISO 4
House Pickled Onion 6

SASHIMI さしみ

salmon 10pcs 29

Assorted 12pcs 35

chef's selection 21pcs 49

ROLL ロール

salmon & avo 8pcs 17

soy tofu & asparagus, 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/ 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