

**COLD TASTING**

<b>madaï</b>	japanese sea bream, spanish olive oil, maldon salt	24
<b>hamachi</b>	hamachi, ponzu, serrano, micro cilantro, potato crisp	24
<b>king salmon</b>	king salmon, ponzu, wasabi salsa, micro cilantro	24
<b>akami</b>	bluefin tuna, kyuri, micro shiso	24
<b>hotate</b>	hokkaido scallop, lemon zest, shio konbu	26
<b>super otoro</b>	bluefin tuna belly, caviar, daigynjo soy sauce	52
<b>wagyu A5</b>	seared wagyu A5, yuzu kosho, daigynjo soy sauce	60
<b>uni tasting</b>	two types of hokkaido uni, premium nori	65
<b>tuna tasting</b>	akami, chutoro, toro, daigynjo soy sauce	65

**HOT TASTING**

<b>oyako don</b>	chicken, jidori egg, koshihikari rice, dashi	25
<b>gindara yaki</b>	black cod, miso, pickled daikon, red onion, aji amarillo	40
<b>umami sakana</b>	pan-seared seasonal white fish, seafood bisque	40
<b>shake shioyaki</b>	grilled king salmon, ponzu, preserved lemon	28
<b>hira nabe</b>	king fish, koshihikari rice, egg yolk, tentsuyu	42
<b>tako panka</b>	grilled octopus, tamarind, orange supreme, aji panca	34
<b>wagyu a5 tataki</b>	seared wagyu A5, shiitake, shishito pepper	55

**YASAIMONO**

<b>edamame</b>	organic soybeans, maldon salt	9
<b>spicy edamame</b>	organic soybeans, kimchi sauce	10
<b>kaiso salad</b>	mixed seaweed salad, shiso ponzu	9
<b>hiramasa salad</b>	spring greens, grape tomato, onion, yuzu dressing	14
<b>miso soup</b>	dashi, nameko mushroom	12

**AGEMONO**

<b>shishito peppers</b>	blistered shishito peppers, ponzu	14
<b>brussels sprouts</b>	crispy brussels sprouts, caramel dashi, goma	14
<b>lobster tempura</b>	lobster tempura, serrano, red onion, ama ponzu	32
<b>ebi tempura</b>	shrimp tempura, tentsuyu	26
<b>yasai tempura</b>	seasonal vegetables, tentsuyu	20
<b>agedashi tofu</b>	crispy tofu, shiitake sauce	18
<b>wagyu a5 gyoza</b>	wagyu A5, spring onion	38
<b>yasai gyoza</b>	king trumpet mushrooms, cauliflower, edamame	18

**NIGIRI**

<b>madaï</b>	japanese sea bream	8
<b>hirame</b>	fluke	8
<b>akami</b>	bluefin tuna	8
<b>shake</b>	king salmon	8
<b>shake toro</b>	king salmon belly	9
<b>hamachi</b>	yellowtail	8
<b>chutoro</b>	medium fatty tuna	12
<b>otoro</b>	super fatty tuna	15
<b>hotate</b>	hokkaido scallop	8
<b>botan ebi</b>	spot prawn	8
<b>masaba</b>	japanese mackerel	8
<b>hokkaido uni</b>	hokkaido sea urchin	15
<b>unagi</b>	freshwater eel	8
<b>anago</b>	japanese salt water eel	9
<b>ikura</b>	salmon roe	8
<b>wagyu a5</b>	premium wagyu a5	15
<b>avocado</b>	avocado, yuzu kosho	6
<b>nigiri set</b>	5 pieces chef's selection, 1 tuna hosomaki	44

**MAKIMONO**

<b>new salmon</b>	salmon, wasabi salsa, avocado, salmon skin	22
<b>spicy tuna</b>	tuna, arare, spicy aioli	22
<b>tuna shiso</b>	tuna, shiso, kyuri, ginger soy sauce	22
<b>acevichado</b>	blue crab, sea bream, avocado, aji amarillo	24
<b>toro taku</b>	tuna belly, pickled radish, japanese green onion	16
<b>negi hama</b>	yellowtail, japanese green onion	18

**DESSERT**

<b>brownie &amp; matcha</b>	hiramasa brownie, matcha ice cream	14
<b>crème caramel</b>	caramel custard, jizake, almond glass	12
<b>mochi</b>	duo flavor of mochi ice cream	9