

OMAKASE

CHEF'S SPECIAL OMAKASE chef's selection of special ingredients	248
PREMIUM OMAKASE appetiser, assorted sashimi, 2 cooked dishes, assorted sushi, soup & dessert	188
OMAKASE appetiser, assorted sashimi, 1 cooked dish, assorted sushi, soup & dessert	128
SUSHI OMAKASE appetiser, 12 assorted sushi, soup & dessert	158
ASSORTED SASHIMI assorted seasonal sashimi	68
ASSORTED SUSHI 7 pieces of seasonal sushi	68
ASSORTED ABURI SUSHI 6 kinds of seasonal seared sushi	68



APPETISER

EDAMAME	6	MARINATED BLOWFISH	12
STINGRAY FIN	12	DEEP FRIED SHRIMP with mentaiko mayo	15
SEAWEED SALAD	15	SLICED SEA BREAM CARPACCIO	48
GRILLED BABY SARDINE	12	TOMATO SALAD with housemade sauce	15

SUSHI ROLL

FRIED SHRIMP deep fried prawn	20	CHOPPED TUNA BELLY chopped bluefin tuna belly, scallions	25
UNAGI eel, cucumber	20	SOFT-SHELL CRAB fried soft-shell crab, tobiko, avocado, cucumber	18
ABURI SALMON seared salmon with spicy sauce	25	CALIFORNIA ROLL snow crab, avocado, cucumber	18

SUSHI (2 pieces)

SALMON	10
BLUEFIN TUNA	14
MEDIUM FATTY BLUEFIN TUNA	22
BLUEFIN TUNA BELLY	32
SEA BREAM	12
AMBERJACK	14
STRIPED JACK	14
FLOUNDER	12
SWEET SHRIMP	16
SPOTTED PRAWN	seasonal price
SCALLOP	12
SEA URCHIN	seasonal price
SALMON ROE	12
FRESHWATER EEL	15
CONGER EEL	18
EGG	6

SASHIMI (5 slices)

SALMON	25
BLUEFIN TUNA	35
MEDIUM FATTY BLUEFIN TUNA	60
BLUEFIN TUNA BELLY	90
SEA BREAM	30
AMBERJACK	35
STRIPED JACK	40
FLOUNDER	30
SWEET SHRIMP	20
SPOTTED PRAWN	seasonal price
SCALLOP	30
SEA URCHIN	seasonal price

HOT DISHES

GRILLED UNAGI freshwater eel	28	GRILLED SILVER COD	32
GRILLED YELLOWTAIL CHEEK	seasonal price	BRAISED PORK	25
TRUFFLE CHAWANMUSHI	15	PAN SEARED WAGYU BEEF	78
SOFT SHELL CRAB TEMPURA	18	ASSORTED TEMPURA	25
GRILLED LARGE PRAWN	30	PRAWN TEMPURA	20

NOODLES, RICE AND SOUP

INANIWA UDON cold or hot	12	UNAGI FRIED RICE	10
GREEN TEA SOBA cold	8	WAGYU BEEF DON	45
GARLIC FRIED RICE	6	DOBIN MUSHI	15
		MISO SOUP	5

DESSERT

ICE CREAM choice of: black sesame, green tea, yuzu, chocolate	6
YUZU MOCHI	15
PLUM WINE JELLY	15
JAPANESE SEASONAL FRUITS	seasonal price
“SASA” LEAF CUSTARD MOCHI 3 pieces	6

BEVERAGE

NON-ALCOHOLIC

ACQUA PANNA 8
still

SAN PELLEGRINO 8
sparkling

COCA-COLA / COCA-COLA LIGHT / SPRITE 6

SODA WATER 6

OOLONG TEA 6

BEER

KIRIN 12
330ml bottle

TIGER 11
330ml bottle

UMESHU 45ml | 720ml

AKAI UMESHU 12 | 95
Wakayama

KODAKARA PREMIUM UMESHU - | 100
Yamagata

SHOCHU

MUGI ICHI ROMAN 12 | 100
(barley) Kagoshima

TANABATA 13 | 130
(sweet potato) Kagoshima

SEASONAL SAKE SELECTION

HOUSEPOUR

180ml | 300ml | 720ml | 1.8L

JINJO x Tatenokawa Junmai Daiginjo Jinjo

Yamagata Prefecture; Dewasansan 55% +4

Light body, fruity and refreshing with a slight hint of acidity

42 | 55 | 120 | 270

Tatenokawa Junmai Daiginjo Nakadori Miyamanishiki

Yamagata Prefecture; Miyamanishiki 50% +2

A slightly reserved nose lends itself to an expansive rustic flavor.

A clean sake with a good balance of acidity that pairs well with all types of food

42 | - | 120 | -

Kaiun Iwaizake Tokubetsu Honjozo

Shizuoka Prefecture; Yamadanishiki 60% NA

Fresh fruity notes, a crisp, dry taste, and refined flavor palate

25 | - | 95 | -

SEASONAL SAKE SELECTION

BY THE BOTTLE

bottle
720ml

JUNMAI DAIGINJO

Dassai Junmai Daiginjo 23

Yamaguchi Prefecture; Yamadanishiki 23% +4
Delicate floral aromas with a palate reminiscent
of honey and an elegant lasting finish

245

Gazanryu Junmai Daiginjo Gokuzuki

Yamagata Prefecture +1
Sneaky nose filled with rose petals, purple grapes,
and blueberry elements

170

Mimurosugi Junmai Daiginjo

Tochigi Prefecture; Yamadanishiki 50% +3
Medium Dry with low acidity, light to medium
body with fruity notes

118

Kokuryu Kuzuryu Junmai Daiginjo

Fukui Prefecture; Japanese sake rice 50% +4
Elegant in taste with mellow flavor, best enjoyed warmed

138

Nabeshima Daiginjo Yamadanishiki 35

Saga Prefecture; Yamadanishiki 35% (Special Grade A Rice) +6
Citrusy aroma of yuzu and hint of golden apple, subtly sweet
with floral notes
IWC Champion Sake 2011

148

Senkin Issei Junmai Daiginjo

Tochigi Prefecture; Yamadanishiki 35% (Special Grade A Rice) N/A
Refreshing and elegant in taste with fruity notes of
melon and Fuji apple

158

Hiroki Junami Daiginjo

Fukushima Prefecture; Yamadanishiki 40% +3.5
Light to medium bodied, refreshing and robust aroma
with fruity notes of pear and Muscat

208

Masuizumi R2 Junmai Daiginjo

Toyama Prefecture; Yamadanishiki 50% N/A
Fermented by Champagne yeast, subtle umami flavor with
hint of fruity aroma, low acidity

228

SEASONAL SAKE SELECTION

BY THE BOTTLE

bottle
720ml

DAIGINJO

Gazanryu Daiginjo Kisaragi

Yamagata Prefecture; Dewasanzan +3

Slow moving flavors that show up as the fluid warms across the palate. Bright, crisp, juicy and drinkable look for hints of mango, pear and apple flavor with a little acidic kick

140

Seikyo Maboroshi Daiginjo

Hiroshima Prefecture; Hattanishiki 55% +3

Rich aromas and full refreshing flavor, made with apple yeast

180

JUNMAI GINJO

Isojiman Junmai Ginjo

Shizuoka Prefecture; Yamadanishiki 55% (Special Grade A Rice) +4

Refreshing tropical notes of apricot and pear, low to medium acidity with balanced dryness

198

SEASONAL SAKE SELECTION

PREMIUM SAKE

IWA 5

720ml | 1.8L

Yamadanishiki, Omachi, Gohyakumangoku, Tateyama Prefecture

Composed from a blend of three different rice varieties and five different yeast strains giving the notes of plum, almond, butter and orange. Touted to be perfectly balanced, weightless yet profound, intense and persistent

368 | -

Juyondai Nakadori Daiginjo

Yamagata Prefecture; Banshu Yamadanishiki 35%

Fruity and gorgeous aroma of Japanese melon, juicy sweetness with balanced acidity

968 | -

Juyondai Ginsen Namazume

Yamagata Prefecture; Banshu Yamadanishiki 35%

Brilliant and clean, fruity notes of apple and banana, light bodied with dry finish

- | 988

Juyondai Junmai Ginjo Yamadanishiki

Yamagata Prefecture; Banshu Yamadanishiki 35%

Brilliant and clean, fruity notes with a hint of spice, light bodied with slight crisp

- | 1,188

WINE LIST

HOUSE POUR

	glass 150ml	bottle 750ml
White		
2018 LOUIS MOREAU, CHABLIS France	18	75
Red		
2017 BOUZEREAU, BOURGOGNE ROUGE France	20	90

BY THE BOTTLE

White

2019 FRITZ HAAG, RIESLING Germany		78
2018 CHÂTEAU FUISSÉ, POUILLY FUISSE TÊTE DE CRU France		120
2016 JOSEPH DROUHIN, CHASSAGNE MONTRACHET France		210
2012 KENZO ESTATE, ASATSUYU USA		half 140

Red

2018 JEAN-MARC BURGARD, BEAUJOLAIS VILLAGES, LES VIGNES DE LANTIGNIÉ France		85
2015 ANNE GROS, BOURGOGNE France		115
2013 ROSSIGNOL TRAPET, PETITE CHAPELLE 1ER CRU France		230

Rosé

2017 KENZO ESTATE, YUI USA		250
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Champagne

DELAMOTTE BRUT NV Reims		135
2009 DOM PÉRIGNON Épernay		380