

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 (9 to 10 pieces)	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 (flying fish roe), avocado, cucumber	18
ABURI SALMON seared salmon with spicy sauce	25	CALIFORNIA ROLL snow crab, avocado, cucumber	18
JIN snow crab, avocado, unagi (eel)	28		

SUSHI (2 pieces)

SALMON	10
BLUEFIN TUNA akami	14
MEDIUM FATTY BLUEFIN TUNA chutoro	22
BLUEFIN TUNA BELLY otoro	32
SEA BREAM tai	12
AMBERJACK kanpachi	14
STRIPED JACK shimajiri	14
FLOUNDER hirame	12
SWEET SHRIMP amaebi	16
SPOTTED PRAWN botan ebi	seasonal price
SCALLOP hotate	12
SEA URCHIN uni	seasonal price
SALMON ROE ikura	12
FRESHWATER EEL unagi	15
SEA EEL anago	18
EGG tamago	6

SASHIMI (5 slices)

SALMON	25
BLUEFIN TUNA akami	35
MEDIUM FATTY BLUEFIN TUNA chutoro	60
BLUEFIN TUNA BELLY otoro	90
SEA BREAM tai	30
AMBERJACK kanpachi	35
STRIPED JACK shimaaji	40
FLOUNDER hirame	30
SWEET SHRIMP amaebi	20
SPOTTED PRAWN botan ebi	seasonal price
SCALLOP hotate	30
SEA URCHIN uni	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 with mentaiko sauce	30	PRAWN TEMPURA	20

NOODLES, RICE AND SOUP

INANIWA UDON cold or hot	12	UNAGI FRIED RICE	10
GREEN TEA SOBA cold	8	GARLIC FRIED RICE	6
TRUFFLE UNI PASTA	55	DOBIN MUSHI	15
		MISO SOUP	5

RICE BOWL

PREMIUM WAGYU DON	88	KAISEN DON	48
PREMIUM TORO DON	88	BARA CHIRASHI DON	45
TUNA DON	78	WAGYU BEEF DON	55
HOKKAIDO DON	58	SALMON DON	38

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

WINE LIST

HOUSE POUR

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

BY THE BOTTLE

White

2019 RIESLING, FRITZ HAAG Germany		78
2018 POUILLY-FUISSÉ TÊTE DE CRU, CHÂTEAU FUISSÉ France		120
2016 CHASSAGNE MONTRACHET, JOSEPH DROUHIN France		210
2017 ASATSUYU, KENZO ESTATE USA		half 140

Red

2018 BEAUJOLAIS VILLAGES "LES VIGNES DE LANTIGNIÉ", JEAN-MARC BURGAUD France		85
2015 BOURGOGNE ROUGE, DOMAINE ANNE GROS France		115
2013 GEVREY-CHAMBERTIN 1ER CRU "PETITE-CHAPELLE", DOMAINE ROSSIGNOL TRAPET France		230

Rosé

2017 YUI, KENZO ESTATE USA		250
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Champagne

NV DELAMOTTE BRUT Reims		135
2010 DOM PÉRIGNON, BRUT Épernay		380