

# OMAKASE

<b>CHEF'S PREMIUM OMAKASE</b> chef's selection of special ingredients	268
<b>SPECIAL OMAKASE</b> appetiser, assorted sashimi, 2 cooked dishes, assorted sushi, soup & dessert	198
<b>OMAKASE</b> appetiser, assorted sashimi, 1 cooked dish, assorted sushi, soup & dessert	138
<b>SUSHI OMAKASE</b> appetiser, 12 assorted sushi, soup & dessert	168
<b>ASSORTED SASHIMI</b> assorted seasonal sashimi (9 to 10 pieces)	68
<b>ASSORTED SUSHI</b> 7 pieces of seasonal sushi	68
<b>ASSORTED ABURI SUSHI</b> 6 kinds of seasonal seared sushi	68



# APPETISER

EDAMAME	6	MARINATED BLOWFISH	15
STINGRAY FIN	15	DEEP FRIED SHRIMP with mentaiko mayo	15
SEAWEED SALAD	15	SLICED SEA BREAM CARPACCIO	55
GRILLED BABY SARDINE	15	TOMATO SALAD with housemade sauce	18

# SUSHI ROLL

JIN snow crab, avocado, unagi (eel)	30	CHOPPED TUNA BELLY chopped bluefin tuna belly, scallions	25
FRIED SHRIMP deep fried prawn	20	SOFT-SHELL CRAB fried soft-shell crab, tobiko (flying fish roe), avocado, cucumber	20
UNAGI eel, cucumber	25	CALIFORNIA ROLL snow crab, avocado, cucumber	18
ABURI SALMON seared salmon with spicy sauce	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 shimaaji	14
FLOUNDER hirame	16
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	38
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	20	ASSORTED TEMPURA	28
GRILLED LARGE PRAWN with mentaiko sauce	30	PRAWN TEMPURA	25

# NOODLES, RICE AND SOUP

TRUFFLE UNI PASTA	60	UNAGI FRIED RICE	15
INANIWA UDON cold or hot	12	GARLIC FRIED RICE	8
GREEN TEA SOBA cold	10	DOBIN MUSHI	15
		MISO SOUP	5

# RICE BOWL

PREMIUM WAGYU DON	98	KAISEN DON	48
PREMIUM TORO DON	98	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 10  
330ml bottle

## UMESHU

AKAI UMESHU 12 | 95  
Wakayama  
45ml | 720ml

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
<b>White</b>		
2018 CHABLIS, DOMAINE LOUIS MOREAU France	18	75
<b>Red</b>		
2018 BOURGOGNE ROUGE, DOMAINE BOUZEREAU France	20	90

## BY THE BOTTLE

<b>White</b>		
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
<b>Red</b>		
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
<b>Rosé</b>		
2017 YUI, KENZO ESTATE USA		250
<b>Champagne</b>		
NV DELAMOTTE BRUT Reims		135
2010 DOM PÉRIGNON, BRUT Épernay		380



# LUNCH COURSE

OMAKASE 88  
appetiser, assorted sashimi, 1 cooked dish,  
assorted sushi, soup & dessert

## SET LUNCH (served with salad, soup and dessert)

LUNCH ASSORTED SASHIMI 48  
seasonal sashimi (9 to 10 pieces)

LUNCH PREMIUM SUSHI 58  
7 pieces of sushi and sushi roll

TUNA DON 78  
bluefin tuna belly, medium fatty bluefin tuna, bluefin tuna and  
chopped tuna over sushi rice

HOKKAIDO DON 58  
uni (sea urchin), scallop and ikura (salmon roe) over sushi rice

KAISEN DON 38  
assorted sliced seafood over sushi rice

BARA CHIRASHI DON 35  
assorted sashimi cubes over sushi rice

PREMIUM WAGYU DON 88  
seared wagyu beef, foiegras, sea urchin, truffle with onsen egg  
and truffle sauce over rice

WAGYU BEEF DON 45  
seared wagyu beef with onsen egg and truffle sauce over rice  
add foie gras +10

UNAGI DON 30  
grilled freshwater eel over rice

BRAISED PORK DON 25  
braised pork with onsen egg over rice

YAKINIKU DON 25  
sautéed wagyu beef with yakiniku sauce over rice

SALMON DON 28  
sliced salmon and salmon roe (ikura) over sushi rice