

Starters

Appetizer

EDAMAME

Sea salt, chilli or truffle

9/11/12



SEASONAL SOUP

12

CRISPY AROMATIC DUCK SALAD

Signature dish – over 30 ingredients – for 1-2 persons

38

SPINACH SALAD

Avocado, red onion, yuzu truffle, parmesan

21

SALMON TARTAR

Avocado, cucumber

32

HAMACHI

New style – yuzu truffle

32

Sushi

Maki Selection *8 pcs*

SPICY TUNA Cucumber, avocado, spicy sauce	32	CALIFORNIA Snow crab, cucumber, avocado, yuzu mayo, tobiko	31
SALMON Beetroot, mango, asparagus, yuzu mayo	28	BEEF Cucumber, truffle, crispy leek	36
BE IN SHAPE Salmon, rocket salad, mango, rice paper	28	CRAB & SALMON Leek, yuzu mayo, tobiko (without nori)	34

For Vegetarians

KIMCHEE Wild broccoli, chinese cabbage, fried leek	22	AVOCADO CUCUMBER Avocado, kizame wasabi, cucumber, black truffle	22
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EGGPLANT NIGIRI 12

Sashimi *3 pcs* – Nigiri *2 pcs*

TUNA	19/18
SALMON	16/14
HAMACHI	19/18
SEABASS	17/15
EEL	14/12



Main Dishes

WOK

SINGAPORE NOODLE 34
Egg noodles, yellow curry, prawns

NIKKEI BEEF 36
Cherry tomatoes, jasmine rice

 BAKED CAULIFLOWER 21
Kimchee, jasmine rice



SALMON TERIYAKI 38
Broccoli, jasmine rice

KOREAN FRIED CHICKEN 32
Kimchee, cauliflower, jasmine rice