

# 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

HAMACHI

*usuzukuri – yuzu truffle*

28

CHUTORO TATAKI

*yuzukosho ponzu, kizame wasabi*

38

# Sushi

## Maki Selection *8 pcs*

SPICY TUNA avocado, spicy sauce	32	BEEF avocado, asparagus, shiso, rocoto	36
ABURI SALMON avocado, asparagus, beetroot	28	SUMMER SALMON rocket salad, mango, rice paper	28

## For Vegetarians

	22
AVOCADO CUCUMBER Avocado, kizame wasabi, cucumber, black truffle	12

## EGGPLANT NIGIRI

## 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