










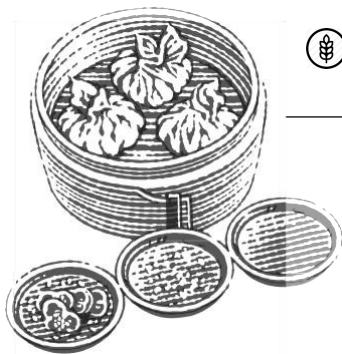


Starters

Starters & Salads

<p> EDAMAME 9/11/12 <i>sea salt, chilli or truffle</i></p>	<p>BABY BACK PORK RIBS 25 <i>korean gochujang</i></p>
<p>RAMEN SOUP 14 <i>tofu, wakame, egg, noodle</i></p>	<p> ROCK SHRIMP TEMPURA 26 <i>spicy mayo</i></p>
<p>SPINACH SALAD 21 <i>green apple, goma dressing</i></p>	<p>  VEGETABLE TEMPURA 23 <i>tempura & kaeshi sauce</i></p>
<p> CRISPY AROMATIC DUCK / SOY SALAD 38 / 36  <i>signature dish – over 30 ingredients – for 1-2 persons</i></p>	<p>GRILLED SCALLOPS 16 <i>parmesan foam, yuzu butter</i></p>
<p> PULLED PORK BAO 2pcs 25 <i>chile poblano, achiote, chipotle mayo</i></p>	<p> SOFT SHELL CRAB BAO 2pcs 24 <i>tempura, yuzu mayo, lime</i></p>
<p> SEA BASS BAO 2pcs 23 <i>tempura, kimchee, yuzu mayo, lime</i></p>	<p>  CELERY BAO 2pcs 22 <i>panko, tonkatsu sauce, yuzu mayo</i></p>



 **Handmade Dim Sum** 4pcs

XIAO LONG BAO 25
pork, spring onion

SEA BASS 23

 **VEGETARIAN** 22
champignon, shiitake mushroom, spring onion

Sauces included:
ponzu
black pepper vinegar
chilli garlic

Chef Selection

Sushi

New Style

HAMACHI 26
usuzukuri – yuzu truffle

CEVICHE 24
aji amarillo, wasabi leche di tigre

TUNA 18
crispy nori, kizami wasabi

CHUTORO TARTAR 32
kizami wasabi, sweet potatoe, leche di tigre

CHUTORO TATAKI 38
yuzukosho ponzu, kizami wasabi

WAGYU TARTAR 62
celery marrow, sudachi ponzu

Maki Selection *8 pcs*

SPICY TUNA 32
avocado, spicy sauce

ABURI SALMON 28
avocado, asparagus, radiche

🌿 SPICY EEL 32
avocado, panko-ebi

BEEF 36
avocado, asparagus, shiso, rocoto

🌿 SEA BASS 34
avocado, panko-ebi, cevichero mayo

🌿 SALMON TEMPURA (6pcs) 28
avocado, eel sauce

Sashimi *3 pcs* – Nigiri *2 pcs*

TUNA 19/18

SALMON 16/14

HAMACHI 19/18

SEABASS 17/15

CHUTORO 22/20

SALMON ABURI 16

BEEF 18

WAGYU 35

EEL 18

For Vegetarians

KIMCHEE 22
wild broccoli, chinese cabbage, fried leek

AVOCADO CUCUMBER 22
avocado, kizami wasabi, cucumber, black truffle

EGGPLANT NIGIRI 12

Gunkan *2 pcs*

CHUTORO 22

Main Dishes

From the Grill

🌿	BABY CHICKEN anticuchera sauce	45
	RIBEYE TATAKI tosazu butter sauce	58
	TOMAHAWK 1,2 kg tosazu, one side dish	230

🌿	BLACK COD yuzu miso	56
	WHOLE SEA BASS hato style	78

WOK

	NIKKEI BEEF cherry tomatoes, potatoes, spring onion jasmine rice	42
	HONEY CHICKEN honey sauce, ginger jasmine rice	38
	HATO NOODLE noodles, yellow curry, prawns	36



🌿	WHOLE BAKED CAULIFLOWER kimchee	21
🌿	ROSTED MAITAKE MUSHROOM celery	24

SIDE DISH

	VEGETARIAN FRIED RICE	12
	KIMCHEE FRIED RICE	14
	JASMINE RICE	7
	STIR FRIED WILD BROCCOLI chilli, garlic, ginger	18
🌿	JAPANESE EGGPLANT panko, kimchee mayo	16