

## Starters

### Appetizer

EDAMAME seasalt, chilli or truffle	9/11/12	CRISPY AROMATIC DUCKSALAD Signature dish – over 30 ingredients – for 1-2 persons	38
RAMEN SOUP tofu, wakame, egg, noodle	12/24	CRISPY AROMATIC “DUCK“ SALAD Vegan version – with a surprisingly tasty soy duck	36
HAMACHI usuzukuri – yuzu truffle	28	SPINACH SALAD green apple, goma dressing	21
		CHUTORO TATAKI yuzukosho ponzu, kizame wasabi	38

## Sushi

### Maki Selection 8 pcs

SPICY TUNA avocado, spicy sauce	32
ABURI SALMON avocado, asparagus, beetroot	28
BEEF avocado, asparagus, shiso, rocoto	36
 SALMON TEMPURA 6 pcs avocado, eel sauce	28

### Sashimi 3 pcs – Nigiri 2 pcs

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

### For Vegetarians


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

## Main Dishes

### Wok

HATO NOODLE black noodles, yellow curry, prawns	34
NIKKEI BEEF Cherry tomatoes, jasmine rice	36
 BAKED CAULIFLOWER Kimchee, jasmine rice	21
SALMON TERIYAKI Broccoli, jasmine rice	38
KOREAN FRIED CHICKEN Kimchee, cauliflower, jasmine rice	32

## Bento Box

SOUP OF THE DAY	
EDAMAME SEA SALT	
MIXED SUSHI	
SOUP OF THE DAY	
 VEGETARIAN	28
FISH	30
MEAT	32

