

Snack Menu

for 14:00–18:00

PULLED PORK BAO 1 pc	12
SOFT SHELL CRAB BAO 1 pc	12
(v) CELERIAC BAO 1 pc	9
(v) VEGGIE GYOZA	15
(g) SALMON CRISPY NORI	14

Maki Selection 4 pcs

(g) SPICY TUNA MAKI	14
(g) SALMON MAKI	11
(g) BEEF MAKI	14
SALMON TEMPURA MAKI	22
(v) (g) AVOCADO CUCUMBER MAKI	9
(v) (g) SPRING MAKI	10

(v) (v) ICE CREAM by scoop	8
------------------------------------------	---

Cocktails

TOKYO MULE	16
ketel one vodka - yuzu sake - yuzu ginger beer - cucumber bitter	
HATO TIKI	17
plantation pineapple - lime - orgeat mandarin liqueur - chocolate bitter	
WHITE NEGRONI	16
suze bitter - mancino vermouth bianco ambrato tanqueray flor de sevilla	
SAMURAI OLD FASHIONED	18
nikka coffey grain - ginger shiso syrup angostura and chocolate bitters	
LA FRESCA	17
malfy grapefruit gin - yuzu - orange bitter rose wine and pink pepper reduction - mediterranean tonic water	

(g) HAMACHI TOAST	17
(g) CEVICHE	22
(g) TUNA TACO	14
DUCK SALAD HALF PORTION	17
(v) (g) SPINACH SALAD HALF PORTION	9

Nigiri 2 pcs

(g) TUNA	14
(g) SALMON	12
(g) HAMACHI	14
(g) SEABASS	17
(g) CHUTORO	22
(g) SALMON ABURI TRUFFLE	15
(g) BEEF	19
(g) WAGYU	30
(g) EEL	16

SHISO MARGARITA

don julio reposado - lime - mandarin liqueur agave - shiso and cardamom	17
----------------------------------------------------------------------------	----

Mocktails

HAUSGEMACHTER ICE TEE	9
sencha green tea - lemon - agave - spices	
NOGRONI	10
sanbitter - martini vibrante - tanqueray 0.0%	
IPANEMA	10
lime - brown sugar - ginger ale	

