












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> MISO SOUP 12 <i>tofu, wakame</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 SALAD 38 <i>signature dish – over 30 ingredients – for 1-2 persons</i></p>	<p>CHICKEN KARAAGE 24 <i>huacatay, mayo</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, kizamee wasabi

SALMON TIRADITO 28
Yuzu kosho, sour cream, yuzu pearls

CHUTORO TATAKI 38
Yuzu kosho ponzu, kizamee wasabi

Maki Selection 8 pcs

SPICY TUNA 32
avocado, spicy sauce

SALMON 28
avocado, asparagus, radish

🍣 SOFT SHELL CRAB 32
daikon, avocado, tobiko

🍣 BEEF 36
eggplant tempura

🍣 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

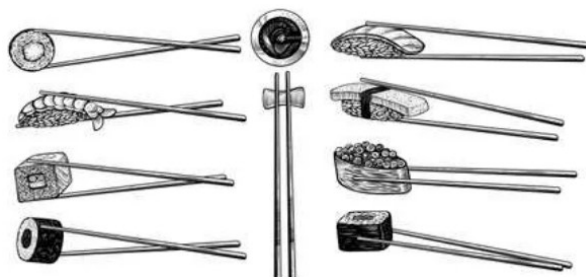
CHUTORO 22/20

ABURI TRUFFLE 24

BEEF 18

WAGYU 20

EEL 18



🍃 For Vegetarians

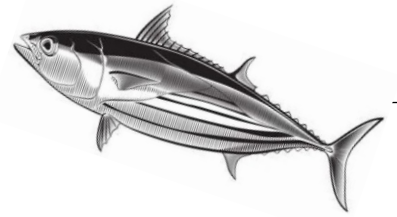
KIMCHEE 22
avocado, asparagus, beetroot, black garlic, romesco

AVOCADO CUCUMBER 22
avocado, kizamee wasabi, cucumber

SPRING MAKI 23
shiso, mango

EGGPLANT NIGIRI 12

Main Dishes



From the Grill

⌘	CHICKEN SUPREME anticuchera, coriander shiso sauce & yuca	39	⌘	BLACK COD yuzu miso	56
	RIBEYE TATAKI tosazu butter sauce	58		SEA BASS kimchee, pamko	42

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
u	KINOKO sikura, blue oyster, lions mane, miso celery puree	26
u	YASAI vegetables, tofu saba curry, jasmine rice	24



SIDE DISH

VEGETARIAN FRIED RICE	12
KIMCHEE FRIED RICE	14
JASMINE RICE	7
GRILLED ASPARAGUS black garlic & miso romesco	18
JAPANESE EGGPLANT panko, kimchee mayo	16
YUCA parmesan, truffle	21