



CLASSICS

Rs

Tuna or Salmon sashimi 1560

Tuna, Salmon or shrimp nigiri 1560

Tuna or Salmon maki 1560



Cucumber and cream cheese maki 1000

CALIFORNIA ROLL

G Shrimp tempura, sriracha sauce 1720

Salmon, avocado and cream cheese 1650

Crab roll, mango, avocado and mint, wasabi sesame 1650



Green asparagus, avocado and cucumber, light yogurt cream 1650

RAW

G Flame seared prawns ginger, yuzu and raw honey 1680

Marinated scallops, mandarin and sobacha 1680

G Black Angus beef carpaccio, daikon, edamame,
Yuzu and truffle vinaigrette 1680

G Tuna tataki marinated with ponzu and mango 1680

SALADS, CRISPY & WARM SELECTIONS

Baby spinach salad with lobster, Wasabi, crispy leeks 1960



Yamitsuki cabbage salad, carrot, daikon, sesame 780

Grilled octopus, jalapeño condiment, crunchy radish 1580

G Marinated chicken Kara-age style and chili sauce 1320

GP Pork gyoza with ginger soy sauce 1420

G – Dish contains gluten

P – Dish contains pork



– Vegan



– Veg

N - Nuts

LS – Locally sourced

Vegan and gluten free dishes are available on request

Tax and service included



SEA

Rs

	Black cod with miso saké, mushrooms and bok choy	2650
G	Soba noodles, tempura prawns and vegetables, dashi broth	2120
	Sea Bass chirashi, avocado, citrus furikake	2520
G	Teriyaki confit Salmon, baby spinach, sesame dressing	2520

LAND

G	Iberian pork pluma shogayaki style glazed with ginger	2550
G	Veal katsudon style with Japanese curry	2450
G/ 	Tempura vegetables, sushi rice and Japanese curry	1550
	24-hour slow-cooked beef ribs, mint, coriander, chili and grapefruit	2450
G	Chicken yakitori, grilled thigh, green onions, sesame furikake	2120

GARNISH

G/ 	Seasonal vegetables stir-fry	480
	Steamed white rice	400
G	Yakimeshi, Japanese fried rice with eggs	480
	Mashed potatoes	480

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DESSERTS

		Rs
G	'Gyoza' filled with green apple, salted butter caramel and vanilla ice-cream	950
	Strawberry and Earl Grey tea chiffon, shiso sauce, Black sesame ice-cream	950
	Chocolate mochi	950
G/N	Japanese cake, matcha biscuit, passion fruit cream and banana compote	950
G	Caribbean 66% chocolate tart, passion fruit caramel and yuzu sorbet	950
LS 	Seasonal fruits platter	950
G	Ice-cream and sorbets, madeleines baked with raw honey	950

FOR YOUR SAFETY

Please be informed that our dishes may contain food allergens or traces of allergens. Kindly contact the Head Waiter about any food restrictions and/or allergies and/or intolerances you may have.

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