

MOTÍF

THE MAIN MENU

Maki *8 pcs (Available from Wednesday to Thursday)*

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|---|-------|
| SPICY TUNA MAKI Akame, avocado, cucumber, kimchi sesame | 14.00 |
| CALIFORNIA Snow crab, avocado, tobiko | 14.00 |
| ESCOLAR MAKI Butterfish, avocado, tenkatsu, truffle sauce | 14.00 |
| HOT CRAB MAKI Snow crab, sturgeon caviar, wasabi aioli | 26.00 |
| HAMACHI MAKI Yellowtail, shiso mayo, sweet potato, avocado, tenkatsu | 14.00 |

Gunkan *2 pcs*

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| | 8.00 |
| SPICY TUNA GUNKAN Akame, shichimi pepper, spring onions | 8.00 |
| SNOW CRAB GUNKAN Snow crab, kizami wasabi, tenkatsu | |

Nigiri *2 pcs*

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| ESCOLAR NIGIRI Butterfish | 7.00 |
| SAKE NIGIRI Salmon | 7.00 |
| AKAME NIGIRI Bluefin tuna | 9.00 |
| HAMACHI NIGIRI Yellowtail | 9.00 |
| OTORO NIGIRI The fattiest bluefin tuna part | 13.00 |

Sashimi *4 pcs*

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|---|-------|
| ESCOLAR SASHIMI Butterfish | 12.00 |
| SAKE SASHIMI Salmon | 12.00 |
| AKAME SASHIMI Bluefin tuna | 17.00 |
| HAMACHI SASHIMI Yellowtail | 17.00 |
| OTORO SASHIMI The fattiest bluefin tuna part | 24.00 |

Starters

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|--|-------|
| EDAMAME | 5.00 |
| Edamame, maldon salt | |
| OYSTERS <i>1 pcs</i> | 7.00 |
| Lemon, ponzu, white onion | |
| CAESAR SALAD | 10.00 |
| Sourdough croutons, hard cheese, anchovy sauce | |
| DUCK SALAD | 21.00 |
| Micro herbs, hoisin sauce, shallot, pomegranate, green apple | |
| BUTTERFISH TATAKI | 12.00 |
| 24-hour marinated butterfish, yuzu miso, avocado and champagne puree, ponzu onions | |
| HAMACHI TATAKI | 15.00 |
| Japanese yellowtail, ginger, yuzu and truffle sauce | |
| AKAME CARPACCIO | 27.00 |
| Bluefin tuna, foie gras, nori crisps, truffle cream | |
| BEEF CARPACCIO | 19.00 |
| Mustard seeds, tarragon, horseradish, Canadian fries | |
| TUNA TARTARE | 18.00 |
| Mango and yuzu foam, avocado, shiso sauce, rice crisps | |
| TUNA TACOS <i>2 pcs</i> | 8.00 |
| Salmon, tuna, butterfish, jalapeño sauce, shiso vinegar, sesame puree | |
| WAGYU TACOS <i>2 pcs</i> | 10.00 |
| Beef, avocado, oyster sauce, chives | |

Extra

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|---------------------------------|-------|
| OSCIETRA STURGEON CAVIAR (10 g) | 30.00 |
| TRUFFLE (5 g) | 15.00 |

Main courses

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| MUSHROOM RAVIOLI | 16.00 |
| Shiitake and king oyster mushrooms, tofu, leek oil | |
| NASU MISO | 10.00 |
| Aubergine, yuzu miso, gochujang and coconut cream foam | |
| BLACK COD | 32.00 |
| 72-hour marinated black cod, yuzu miso, ginger shoot, white radish | |
| TUNA STEAK | 25.00 |
| Apple miso, tomato and edamame salsa, katsuobushi | |
| DOVER SOLE | 55.00 |
| Citrus and herb butter | |
| CHICKEN SCHNITZEL | 18.00 |
| Mustard sauce, trout roe | |
| WAGYU <i>200 g</i> | |
| Wagyu bavette, soy and ponzu butter, chimichurri, Canadian fries | 45.00 |
| STRIP LOIN STEAK <i>200 g</i> | |
| Demi-glace, chimichurri, Canadian fries | 30.00 |

Extra

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|---------------------------------|-------|
| OSCIETRA STURGEON CAVIAR (10 g) | 30.00 |
| TRUFFLE (5 g) | 15.00 |

Side dishes

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|---|------|
| BROCCOLINI Chimichurri | 5.00 |
| BABY ROMAINE SALAD Hard cheese, anchovy sauce | 5.00 |
| SPINACH SALAD Pecorino cheese, yuzu, miso, truffle oil | 5.00 |
| CANADIAN FRIES Truffle paste, hard cheese | 5.00 |
| KIMCHI Marinated plum, sesame oil | 5.00 |

Desserts

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| MOCHI <i>1 pcs</i> | 4.00 |
| TIRAMISU | 8.00 |
| B-DAY TIRAMISU Preorder is required | 34.00 |

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THE PROGRAM MENU

Maki *8 pcs (Available from Wednesday to Thursday)*

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|---|-------|
| SPICY TUNA MAKI Akame, avocado, cucumber, kimchi sesame | 14.00 |
| CALIFORNIA Snow crab, avocado, tobiko | 14.00 |
| ESCOLAR MAKI Butterfish, avocado, tenkatsu, truffle sauce | 14.00 |
| HOT CRAB MAKI Snow crab, sturgeon caviar, wasabi aioli | 26.00 |
| HAMACHI MAKI Yellowtail, shiso mayo, sweet potato, avocado, tenkatsu | 14.00 |

Gunkan *2 pcs*

| | |
|--|------|
| SPICY TUNA GUNKAN Akame, shichimi pepper, spring onions | 8.50 |
| SNOW CRAB GUNKAN Snow crab, kizami wasabi, tenkatsu | 8.50 |

Nigiri *2 pcs*

| | |
|--|-------|
| ESCOLAR NIGIRI Butterfish | 7.50 |
| SAKE NIGIRI Salmon | 7.50 |
| AKAME NIGIRI Bluefin tuna | 10.00 |
| HAMACHI NIGIRI Yellowtail | 10.00 |
| OTORO NIGIRI The fattiest bluefin tuna part | 14.00 |

Sashimi *4 pcs*

| | |
|---|-------|
| ESCOLAR SASHIMI Butterfish | 13.00 |
| SAKE SASHIMI Salmon | 13.00 |
| AKAME SASHIMI Bluefin tuna | 18.00 |
| HAMACHI SASHIMI Yellowtail | 18.00 |
| OTORO SASHIMI The fattiest bluefin tuna part | 26.00 |

Starters

| | |
|--|-------|
| EDAMAME | 6.00 |
| Edamame, maldon salt | |
| OYSTERS <i>1 pcs</i> | 8.00 |
| Lemon, ponzu, white onion | |
| CAESAR SALAD | 11.00 |
| Sourdough croutons, hard cheese, anchovy sauce | |
| DUCK SALAD | 23.00 |
| Micro herbs, hoisin sauce, shallot, pomegranate, green apple | |
| BUTTERFISH TATAKI | 13.00 |
| 24-hour marinated butterfish, yuzu miso, avocado and champagne puree, ponzu onions | |
| HAMACHI TATAKI | 16.00 |
| Japanese yellowtail, ginger, yuzu and truffle sauce | |
| AKAME CARPACCIO | 29.00 |
| Bluefin tuna, foie gras, nori crisps, truffle cream | |
| BEEF CARPACCIO | 21.00 |
| Mustard seeds, tarragon, horseradish, Canadian fries | |
| TUNA TARTARE | 20.00 |
| Mango and yuzu foam, avocado, shiso sauce, rice crisps | |
| TUNA TACOS <i>2 pcs</i> | 9.00 |
| Salmon, tuna, butterfish, jalapeño sauce, shiso vinegar, sesame puree | |
| WAGYU TACOS <i>2 pcs</i> | 11.00 |
| Beef, avocado, oyster sauce, chives | |

Extra

| | |
|---------------------------------|-------|
| OSCIETRA STURGEON CAVIAR (10 g) | 32.00 |
| TRUFFLE (5 g) | 16.00 |

Main courses

| | |
|--|-------|
| MUSHROOM RAVIOLI Shiitake and king oyster mushrooms, tofu, leek oil | 17.00 |
| NASU MISO Aubergine, yuzu miso, gochujang and coconut cream foam | 11.00 |
| BLACK COD 72-hour marinated black cod, yuzu miso, ginger shoot, white radish | 34.00 |
| TUNA STEAK Apple miso, tomato and edamame salsa, katsuobushi | 27.00 |
| DOVER SOLE Citrus and herb butter | 55.00 |
| CHICKEN SCHNITZEL Mustard sauce, trout roe | 20.00 |
| WAGYU <i>200 g</i> Wagyu bavette, soy and ponzu butter, chimichurri, Canadian fries | 48.00 |
| STRIP LOIN STEAK <i>200 g</i> Demi-glace, chimichurri, Canadian fries | 32.00 |

Extra

| | |
|---------------------------------|-------|
| OSCIETRA STURGEON CAVIAR (10 g) | 32.00 |
| TRUFFLE (5 g) | 16.00 |

Side dishes

| | |
|---|------|
| BROCCOLINI Chimichurri | 6.00 |
| BABY ROMAINE SALAD Hard cheese, anchovy sauce | 6.00 |
| SPINACH SALAD Pecorino cheese, yuzu, miso, truffle oil | 6.00 |
| CANADIAN FRIES Truffle paste, hard cheese | 6.00 |
| KIMCHI Marinated plum, sesame oil | 6.00 |

Desserts

| | |
|--|-------|
| MOCHI <i>1 pcs</i> | 5.00 |
| TIRAMISU | 9.00 |
| B-DAY TIRAMISU Preorder is required | 40.00 |