

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

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

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## Gunkan *2 pcs*

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

## Nigiri *2 pcs*

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*

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

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

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

## Main courses

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

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

## Side dishes

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

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

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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

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## 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