

TO START

EDAMAME V, 13	8
MISO SOUP 2, 5, 12, 13	13
STEAMED RICE V, 12, 14	7

STARTERS

TORCH LANGOUSTINE Lobster jus, yuzu tobiko, ginger oil, lemon grass gel 2, 3, 13	46
WAGYU TATAKI White and black sesame sauce 2, 12, 13, 14	46

SASHIMI

SALMON - 4 pcs 5	19
TUNA - 4 pcs 5	25
HAMACHI - 4 pcs 5	25
TORO - 4 pcs 5	31
SEABASS - 4 pcs 5	29
PRAWN - 4 pcs 5	15

NIGIRI

SALMON - 2 pcs 5	10
TUNA - 2 pcs 5	15
HAMACHI - 2 pcs 5	14
TORO - 2 pcs 5	18
SEABASS - 2 pcs 5	13
WAGYU - 2 pcs	32

HOSOMAKI

HAMACHI - 6 pcs 2, 5, 14	25
TUNA - 6 pcs 2, 5, 14	22
SALMON - 6 pcs 2, 5, 14	19
AVOCADO - 6 pcs V	12
CUCUMBER - 6 pcs V	12

VEGETARIAN GYOZA - 4 pcs V, 2, 12, 13	12
CHICKEN GYOZA - 4 pcs 2, 12, 14	14
TUNA TARTARE Calamansi ponzu sauce, caviar and shiso oil 2, 5, 13	46

CHEF'S ROLLS

SALMON, AVOCADO Yuzu miso sauce, salmon roe 5, 13	26
SPICY TUNA Spicy sauce, cucumber, fried onions 2, 5, 7	29
SEABASS, RED SHRIMP Mango, onions in mirin, coriander, tiger milk dressing 3, 5	34
LOBSTER Avocado, mango, caviar, tempura flakes, lobster mayonnaise 2, 3, 4, 5, 7, 13	42
WAGYU, FOIE GRAS Avocado, shitake paste, veggie tempura 2, 7, 13, 14	42
SPICY SNOW CRAB Black rice, sesame seeds, yuzu pearls 3, 7, 8, 12, 13	29

EXTRAS

CAVIAR (5 gr.)	18
GINGER	3
FOIE GRAS (20 gr.)	8

MORIWASE

NIGIRI PLATTER - 6 pcs 2, 3, 4, 5, 7, 8, 9, 12, 13, 14	31
SASHIMI PLATTER - 16 pcs Selection of four varieties of fish and seafood 5	85
SUSHI PLATTER - 18 pcs 6 sashimi, 4 nigiri, 4 horomaki, 4 hosomaki 2, 3, 4, 5, 7, 8, 9, 12, 13, 14	105
SUSHI PLATTER - 36 pcs 16 sashimi, 6 nigiri, 8 horomaki, 6 hosomaki 2, 3, 4, 5, 7, 8, 9, 12, 13, 14	210

DESSERTS

MOCHI - 3 pcs Green tea, mango, coconut 7	21
APPLE GYOZA Caramel miso sauce 4, 7	16
CHOCOLATE FONDANT Yuzu center, coconut ice cream 2, 4, 7	18