

## LUNCH MENU • 185

**SALT AND PEPPERS SQUID [G]**  
Black garlic emulsion, lime

**MISO SOUP**  
Miso stock, tofu, seaweed

**SMOKED HAMACHI BELLY SALAD**  
Green apple, wasabi, mizuna

**VEGGIE TEMPURA**  
Seasonal veggies, spicy miso sauce

**MOO WAN PORK**  
Braised pork belly, sweet fishsauce, pickled chili, sugarsnaps

## 10 PCS LUNCH MENU • 185

**1 PCS**  
**NEW STYLE SALMON**  
Yuzu Jam, wasabi oil

**NEW STYLE AKAME**  
Bluefin tuna, smoked soya

**4 PCS**  
**SALMON ROLL**  
Cucumber, chives, kimchi mayo

**HAMACHI ROLL**  
Radish, Kazami wasabi

## 16 PCS LUNCH MENU • 245

**2PCS**  
**HAMACHI SASHIMI**  
Yuzu truffle sauce, trout roe

**SALMON SASHIMI**  
Green chili, sancho pepper

**2PCS**  
**HAMACHI NIGIRI**  
Truffle, yuzu, Ikura

**AKAME NIGIRI**  
Smoked soya

**4 PCS**  
**TUNA ROLL**  
Bluefin tuna, avocado, fermented yuzu mayo

**DEVIL'S CRISPY EBI SALMON**  
Crispy shrimp and cucumber, topped with salmon, sriracha sauce, chili mayo

## SOUPS

**MISO SOUP • 50**  
Miso stock, tofu, seaweed

**TOMYUM GOON • 65**  
Shrimps, kafire lime, mushroom

## COLD STARTERS

**OYSTER • 45**  
Wasabi, Apple granite

**SMOKED HAMACHI BELLY SALAD • 165**  
Green apple, wasabi, mizuna

**YAKI ONIGIRI 2PCS • 85**  
Cumin, sichuan, beef tartar

**SALMON TARTAR • 145**  
Ginger, ikura, chives, puffed rice paper

**BEEF TARTAR • 135**  
Cumin, sichuan, edemame, cucumber, egg yolk

**WAGYU TATAKI • 165 [G]\***  
Spring onion, Wagyu fat

## WARM STARTERS

**EDAMAME BEANS • 50/75**  
Goma dressing, sea salt, lime

**VEGGIE TEMPURA • 125 [G]**  
Seasonal veggies, spicy miso sauce

**SALT AND PEPPERS SQUID • 125 [G]**  
Black garlic emulsion, lime

**SHRIMP TEMPURA • 155 [G]**  
Ponzu foam, shrimp powder

**SCALLOP AND SHRIMP TOAST • 120 [G]**  
Chili mayo

**MOO WAN PORK • 125**  
Braised pork belly, sweet fishsauce, pickled chilli, sugarsnaps

**PORK WONTONS • 3PCS 95/ 4PCS 125 [G]**  
Ponzu, sesame, Dashi

**GYOZA WAGYU • 3PCS 110/ 4PCS 145 [G]**  
Black vinegar, spring onion

## POKE

**MUSHROOM & TOFU • 145**  
Rice, chili mayo, teriyaki, edamame, avocado, cucumber

**SASHIMI OF THE DAY • 175**  
Rice, Chili mayo, teriyaki, edamame, avocado, cucumber

**CRISPY PORK • 165**  
Rice, chili mayo, teriyaki, edemame, avocado, cucumber

## WOK

**EGG FRIED RICE • 135 [V]**  
Egg, soya, seasonal vegetables, ginger, garlic

**RED CURRY CHICKEN • 165**  
Thai chili, fish sauce, kaffir lime served with noodles or rice

**SHRIMP GARLIC PEPPER • 165**  
Pointed cabbage, chili, Thai basil served with noodles or rice

**CHINESE BEEF STIRFRY • 165**  
Broccolini, Sichuan pepper, garlic, chili served with noodles or rice

## NEW STYLE SASHIMI

**FRESH WASABI • 40**  
2 grams

**NEW STYLE TUNA • 150**  
Smoked soya, wasabi

**NEW STYLE HAMACHI • 140**  
Yuzu truffle, ikura

**NEW STYLE SALMON • 125**  
Jalapeno, sansho pepper

**MIXED SASHIMI • 375**  
12 pcs of new style and traditional

**TRADITIONAL SASHIMI**  
Served with house made soya and pickled ginger and wasabi

**TUNA • 140**

**HAMACHI • 130**

**SALMON • 115**

## NIGIRI

**NEW STYLE NIGIRI**

**NEW STYLE HAMACHI • 70**  
Truffle, yuzu, ikura

**NEW STYLE AKAME • 75**  
Bluefin tuna, smoked soya

**NEW STYLE SALMON • 65**  
Yuzu Jam, wasabi oil

**NEW STYLE HARASU • 65**  
Flamed salmon belly, yuzu miso sauce

**NEW STYLE OCTOPUS • 60**  
XO sauce

**TRADITIONAL NIGIRI**  
Served with house made soya and pickled ginger and wasabi

**HAMACHI • 65**

**TUNA • 70**

**SALMON • 60**

**OCTOPUS • 55**

## MAKI

**AVOCADO ROLL • 145**  
Seasonal veggies, shiso, tofu emulsion

**SPICY TUNA ROLL • 185**  
Tuna, spicy miso, chives, cucumber

**SALMON ROLL • 145 [G]**  
Cucumber, chives, kimchi mayo

**TUNA ROLL • 185 [G]**  
Bluefin tuna, avocado, fermented yuzu mayo

**DEVIL'S CRISPY EBI SALMON • 210 [G]**  
Crispy shrimp and cucumber, topped with salmon, sriracha, chili mayo

**SURF 'N TURF • 225 [G]**  
Crispy shrimp and cucumber, topped with wagyu tataki, kizami wasabi