

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

SUSHI & SASHIMI

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

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

MAKI

AVOCADO ROLL • 145
Seasonal veggies, shiso,
tofu emulsion

HAMACHI ROLL • 185
Radish, Kazami wasabi

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 tatak, kizami wasabi

TRADITIONAL SASHIMI

Served with house made soya and pickled ginger and wasabi

TUNA • 140

HAMACHI • 130

SALMON • 115

LUNCH MENU • 185

SALT AND PEPPERS SQUID (G)
Black garlic emulsion, lime

MISO SOUP
Miso stock, tofu, fish, seaweed

SMOKED HAMACHI BELLY SALAD
Green apple, wasabi, mizuna

SCALLOP AND SHRIMP TOAST
Chilli mayo

PORK AND CHILI CARAMEL (G)
Pork, chilli caramel, apple and yuzu coleslaw

A LA CARTE

SNACKS

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

OYSTER • 45
Wasabi, Apple granite

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

COLD STARTERS

PUMPKIN • 110
Dry miso, wasabi salt furikake

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

THAI STYLE BEEF SALAD • 155
Beef, toasted rice, fish sauce, coriander

BEEF TARTAR • 135
Cumin, sichuan, edamame, cucumber, egg yolk

WAGYU TATAKI • 165 (G)*
Spring onion, Wagyu fat

WARM STARTERS

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

PORK AND CHILI CARAMEL • 125 (G)
Pork, chilli caramel, apple and yuzu coleslaw

PORK WONTONS • 3PCS 95/ 4PCS 125 (G)
ponzu, sesame, Dashi

GYOZA WAGYU • 3PCS 110/ 4PCS (G)
Black vinegar, spring onion

SOUPS

MISO SUPPE • 50
Miso stock, tofu, fish, seaweed

TOM YUM GOONG • 65
Shrimps, kaffir lime, mushroom

SALADS & POKE

SALMON SALAD • 155
Sesame & ginger dressing, avocado, radish, edamame

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