

KUIKKU LUNCH

AVAILABLE 7 DAYS PER WEEK | 12 PM - 4 PM



CHEF TASTING MENU

SELECTION OF 4 DISHES SERVED WITH DETOX SHOT, MISO SOUP & PICKLES
32 PER PERSON

CHOOSE 2

CRISPY TOFU
LIME & CHILI

PRAWN CYOZA
SZECHUAN PEPPER

BURRATA & KIMCHI

ZUCCHINI FLOWER
TEMPURA

THINLY SLICED
PORK
COMA & MIZUNA

SEABASS CRUDO
PEPPER & APPLE

SALMON TARTARE*
KOREAN SPICE

MISO EGGPLANT

CHOOSE 1

AVOCADO & ASPARAGUS DON
1/2 BABY CHICKEN YUZU
1/2 GRILLED LOBSTER +28

CHIRASHI DON
SALMON TERIYAKI
WAGYU STEAK +32

SPICY PICANHA STEAK
KIMCHI PORK RICE
FRIED BLACK COD NAM JIM +6

CHOOSE 1

FRESH FRUIT

CARAMEL
CHOCOLATE BAR

COFFEE SERVED
WITH 2 CHOCOLATE
GOLDFISH +6

DOUGHNUTS
(2 EACH) +6

DONBURI LUNCH BOWLS

AVAILABLE MONDAY - FRIDAY | 12 PM - 4 PM

SERVED WITH HOUSE SALAD & MISO SOUP
24 PER PERSON

SELECT ONE OF EACH

BASE:

STEAMED RICE
SUSHI RICE
QUINOA
WILD RICE

PROTEINS:

PORK KATSUO
KATSUO DRESSING
SALMON TERIYAKI
TRUFFLED TOFU
CHILI AND MAPLE SYRUP
CHIRASHI
PICANHA +8
CHICKEN YAKITORI +8

SUPER FOODS:

GRILLED SWEET POTATO
BROCCOLINI
AVOCADO



*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



BEVERAGE MENU



CHAMPAGNE

	5oz	15oz	BTL
N.V. G.H. MUMM ROSÉ	17		85
N.V. MOËT & CHANDON IMPÉRIAL	18		90
N.V. MOËT & CHANDON IMPÉRIAL ROSÉ	20		100
2013 DOM PÉRIGNON	70		350

WHITE

2021 PINOT BIANCO J.HOFSTÄTTER, ITALY	13	39	65
2021 POUILLY-FUMÉ SERGE DAGUENEAU, FRANCE	18	54	90
2021 CHARDONNAY MEADOWCROFT - NAPA VALLEY, USA	20	75	100
2021 CHABLIS SAINTE CLAIRE - J-M BROCARD, FRANCE	22	66	110
2022 SANCERRE CHAUMEAU BALLAND ET FILS, FRANCE	26	78	130

ROSÉ

2022 ROCK ANGEL CHÂTEAU D'ESCLANS - CÔTES DE PROVENCE, FRANCE	18	54	90
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RED



2021 MALBEC THE PARTY - MATÍAS RICCITELLI, ARGENTINA	13	39	65
2019 BORDEAUX CHÂTEAU MARJOSSE, FRANCE	15	45	75
2020 CABERNET SAUVIGNON MEADOWCROFT - NAPA VALLEY, USA	21	63	105
2019 PINOT NOIR SEXY FISH, AS ONE CRU - NAPA VALLEY, USA	32	96	150