

## SNACKS & BITES

WAGYU & KIMCHI TOAST (3 PIECES) 30

### SEXY FRUITS DE MER\*

58 PER PERSON | MINIMUM 2 PEOPLE

SELECTION OF SASHIMI, TARTARE,  
KING CRAB & OYSTER

ADD 1/2 LOBSTER +64

## CAVIAR\*

OSCIETRA 6 STARS

30G 192 | 50G 320 | 125G 810

SERVED WITH STEAMED BUNS & CONDIMENTS

## OYSTER\*

WEST COAST 6 EACH

## COLD DISHES

YELLOWTAIL SASHIMI\* MANDARIN PONZU 21

BEEF CARPACCIO\* BONE MARROW & TRUFFLE 36

CHU-TORO TATAKI\* 28

## RICE & VEGETABLES

KIMCHI FRIED RICE 18

ADD PORK +9 / ADD DUCK +12

SWEET CORN FRIED RICE DRIED MISO & TRUFFLE 28 V

ADD KING CRAB +48

GRILLED SWEET POTATO LEMONGRASS & CILANTRO 15 VG

GREEN ASPARAGUS SMOKED CREAMY PONZU 12

## GYOZA

WAGYU FOIE GRAS & TRUFFLE 38

PRAWN LEMONGRASS & GARLIC 25

## TEMPURA

ERYNGII MUSHROOM & PÉRIGORD TRUFFLE AKA MISO 33 V

LOBSTER TEMPURA SMOKED MARIE ROSE 49

## FISH & SEAFOOD

CARAMELIZED BLACK COD SPICY MISO 49

LOBSTER SANSHO PEPPER & SHISO BUTTER 59/98 (FOR 2)

KING CRAB, BONE MARROW & TRUFFLE BUTTER 94

## WAGYU BEEF

KAGOSHIMA A5 SIRLOIN\* 1 oz 40

KAGOSHIMA A5 FILLET\* 1 oz 48

## MEAT

SPICY BEEF TENDERLOIN\* 6 oz GINGER & BLACK PEPPER 56

CARAMELIZED LAMB CUTLETS\*

RED KOSHO, ANCHOVY & HERB SALAD 58

RIBEYE\* USDA PRIME 12 oz, SEAWEED BUTTER 65

## SIGNATURE SUSHI

2 PIECES

WAGYU & FOIE GRAS\* MOUNTAIN PEACH 38

SCALLOPS & SEA URCHIN 37

SPANISH RED PRAWN & CAVIAR 32

## CHEF'S SELECTION

3 VARIETIES SASHIMI\* (6 PIECES) 36

5 VARIETIES SASHIMI\* (10 PIECES) 58

8 NIGIRI\* SELECTION 62

## SASHIMI & NIGIRI

SASHIMI 3 PIECES | NIGIRI 2 PIECES

TUNA\* 14

CHU-TORO\* 25

O-TORO\* 32

YELLOWTAIL\* 14

SALMON\* 12

HIRAME\* 14

## CLASSIC MAKI

TIGER PRAWN TEMPURA 20

KING CRAB CALIFORNIA 32

CHU TORO\* & NEGI 25

SALMON & AVOCADO 20

## SIGNATURE MAKI

SPICY TUNA\* 23

TORO\* & CAVIAR 56

SOFT SHELL CRAB CILANTRO 22

SPICY YELLOWTAIL\* 23

SEXY FISH SIGNATURE DISH | V = VEGETARIAN | VG = VEGAN

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL.

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A STAFF MEMBER.

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.