

SNACKS & BITES

WAGYU & KIMCHI TOAST (3 PIECES) 30

CHILLED

- 🐟 YELLOWTAIL SASHIMI* MANDARIN PONZU 21
- SALMON TARTARE* KOREAN SPICE 18
- CHU-TORO TATAKI* 28

GYOZA & TEMPURA

- 🐟 WAGYU FOIE GRAS & TRUFFLE 38
- PRAWN LEMONGRASS & GARLIC 25
- 🐟 ERYNGII MUSHROOM & PÉRIGORD TRUFFLE AKA MISO 33 V

LOBSTER

- LOBSTER TEMPURA SMOKED MARIE ROSE 49
- LOBSTER SANSHO PEPPER & SHISO BUTTER 59/98 (FOR 2)

FISH & SEAFOOD

- CARAMELIZED BLACK COD SPICY MISO 49
- KING CRAB, BONE MARROW & TRUFFLE BUTTER 94

MEAT

- 🐟 SPICY BEEF TENDERLOIN* 6 oz GINGER & BLACK PEPPER 58
- 🐟 CARAMELIZED LAMB CUTLETS*
- RED KOSHO, ANCHOVY & HERB SALAD 60

OYSTER*

WEST COAST 6 EACH

CAVIAR*

OSCIETRA 6 STARS 30G 192 | 50G 320 | 125G 790

FRUITS DE MER*

SELECTION OF SASHIMI, TARTARE, KING CRAB & OYSTER
58 PER PERSON | MINIMUM 2 PEOPLE
ADD 1/2 LOBSTER +52

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

PRIME CUTS

- 🐟 KAGOSHIMA A5 SIRLOIN* 1 oz 40
- 🐟 KAGOSHIMA A5 FILLET* 1 oz 48
- RIBEYE* USDA PRIME 12 oz, SEAWEED BUTTER 65

SASHIMI & NIGIRI

SASHIMI 3 PIECES | NIGIRI 2 PIECES

TUNA*	16
CHU-TORO*	26
O-TORO*	36
SALMON*	14
YELLOWTAIL*	16
MADAI*	18
KINMEDAI*	16
HIRAME*	14
SHIMA - AJI*	18
SPANISH RED PRAWN*	24
SCALLOP	18
HOKKAIDO - UNI *	36

CHEF'S SELECTION

- 3 VARIETIES SASHIMI* (6 PIECES) 40
- 5 VARIETIES SASHIMI* (10 PIECES) 72
- 8 NIGIRI* SELECTION 76

SIGNATURE SUSHI 2 PIECES

- WAGYU & FOIE GRAS* MOUNTAIN PEACH 38
- SCALLOPS & SEA URCHIN 37
- SPANISH RED PRAWN & CAVIAR 32

CLASSIC MAKI

- 🐟 TIGER PRAWN TEMPURA 22
- KING CRAB CALIFORNIA 32
- TORO* TAKU & NEGI 21
- SALMON* & AVOCADO 20
- SPICY TUNA* 23
- SPICY YELLOWTAIL* 23

SIGNATURE MAKI

- TORO* & CAVIAR 56
- 🐟 SALMON CEVICHE* 26
- 🐟 GREEN DRAGON 20

🐟 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.