

SUSHI BAR

CHEF'S SELECTION

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

SASHIMI & NIGIRI*

- SASHIMI 2 PIECES | NIGIRI 2 PIECES
- AKAMI BLUEFIN TUNA 16
- CHU-TORO MEDIUM FATTY TUNA 26
- O-TORO FATTY TUNA 36
- HAMACHI YELLOWTAIL 16
- SAKE SALMON 14
- SHIMA - AJI STRIPED JACK 18
- MADAI SEA BREAM 16
- KINMEDAI GOLDEN EYE SNAPPER 18
- HIRAME FLOUNDER 14
- BOTAN EBI* SPOTTED PRAWN 20
- HOKKAIDO - HOTATE SCALLOP 18
- HOKKAIDO - UNI SEA URCHIN 36

SIGNATURE NIGIRI*

- 2 PIECES
- WAGYU & FOIE GRAS YOUNG PEACH 38
- SCALLOP & SEA URCHIN 37
- BOTAN EBI & CAVIAR 32

MAKI

- SPICY TUNA* & CRISPY BEEF 26
- SALMON CEVICHE* 26
- TIGER PRAWN TEMPURA 22
- TORO* CAVIAR 56
- SOFT SHELL CRAB* 24
- GREEN DRAGON 20 VG
- SALMON & AVOCADO 20
- TORO TAKU & NEGI 21
- SPICY TUNA 23
- SPICY YELLOWTAIL 23
- SNOW CRAB CALIFORNIA 32
- SEXY FISH MAKI 28

RAW

- YELLOWTAIL SASHIMI* GREEN MANDARIN PONZU 21
- SALMON CEVICHE 20
- BEEF CARPACCIO* BLACK TRUFFLE 36
- TUNA TATAKI* 31
- YELLOWTAIL TARTARE* YAMASA PONZU 21
- SALMON & CHU TORO TIRADITO 27
- SEXY FISH TACO 8 EACH

SALADS

- CRISPY TOFU & AVOCADO MAPLE LIME DRESSING 24 VG
- HEIRLOOM TOMATO SMOKED EGGPLANT PUREE 17 VG
- CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW 34
- GREENS, YUZU & OLIVE FETA & GRILLED VEGETABLES 18

GYOZA

- WAGYU FOIE GRAS & BLACK TRUFFLE 38
- EDAMAME SZECHUAN PEPPER 20 V
- PRAWN LEMONGRASS & GARLIC 25

TEMPURA

- LOBSTER SMOKED MARIE ROSE 49
- CHICKEN SPICY LIME DRESSING 14
- CRISPY PINK SHRIMP YUZU MAYO 20
- TIGER PRAWN 24
- SEASONAL VEGETABLE 20 VG

SKEWERS

- GRILLED OCTOPUS CILANTRO & YUZU KOSHO 28
- CHICKEN YAKITORI 17
- GLAZED PORK BELLY PEAR & GINGER 19

ROBATA

- STEAMED SEA BASS CHILI & SOY 36
- GRILLED TIGER PRAWN CHILI & LIME 38
- GRILLED BRANZINO SHISO PESTO 65
- SALMON TERIYAKI* GOMA & WATERCRESS 34
- CARAMELIZED BLACK COD SPICY MISO 49
- CHILEAN SEA BASS MISO CREMA 56
- GRILLED LOBSTER SANSHO PEPPER & SHISO BUTTER 59/98
- SPICY BEEF TENDERLOIN* 6 OZ , GINGER & BLACK PEPPER 58
- BABY CHICKEN PICKLES 38
- CARAMELIZED LAMB CUTLETS* RED YUZU KOSHO & HERBS 60

WAGYU & PRIME CUTS*

- JAPANESE KAGOSHIMA A5 SIRLOIN 1 oz 40
- JAPANESE KAGOSHIMA A5 FILLET 1 oz 48
- AUSTRALIAN WAGYU SKIRT 14 oz 86
- AUSTRALIAN WAGYU TOMAHAWK 32 oz 280
- RIBEYE USDA PRIME 12 oz, SEAWEED BUTTER 68
- BONE-IN RIBEYE 24 oz, SEXY CONDIMENTS 198
- NEW YORK STRIP 10 oz 58

RICE & VEGETABLES

- KIMCHI FRIED RICE 18
- ADD PORK +9 / ADD DUCK +12
- SWEET CORN FRIED RICE DRIED MISO & TRUFFLE 28 V
- ADD SNOW CRAB +48
- MUSHROOM FRIED RICE TAKUWAN & POACHED EGG 16 V
- STEAMED RICE 5 VG
- GRILLED SWEET POTATO LEMONGRASS & CILANTRO 15 VG
- GREEN ASPARAGUS SMOKED CREAMY PONZU 12

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 RAWOYSTERS. 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.

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