



WE COMBINE THE FINEST INGREDIENTS WITH DELICATE JAPANESE FLAVOURS AND CREATIVE TECHNIQUES.
FLOWING WITH THE SEASONS AND DESIGNED TO SHARE.

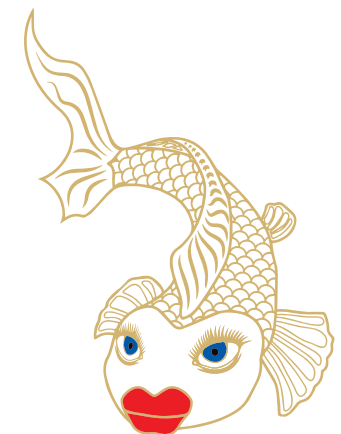
SALT & PEPPER SQUID 18

GUACAMOLE NORI CHIPS 18 VG

STEAMED EDAMAME 8 VG

SPICY EDAMAME 11 V

MISO SOUP 9



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.

SALADS

GREENS, YUZU & OLIVE FETA & GRILLED VEGETABLES 18 V
CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW 36

GYOZA

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

RAW

YELLOWTAIL SASHIMI* GREEN MANDARIN PONZU 24
SALMON* CEVICHE SHICHIMI RICE CRACKER 22 CF

ROBATA

GRILLED BRANZINO YUZU BEURRE BLANC 68
CARAMELIZED BLACK COD SPICY MISO 52
GRILLED LOBSTER SANSHO PEPPER & SHISO BUTTER 62/98
SPICY BEEF TENDERLOIN* 6 OZ GINGER & BLACK PEPPER 62
BABY CHICKEN PICKLES 38
CARAMELIZED LAMB CUTLETS* RED YUZU KOSHO & HERBS 65
RIBEYE* USDA PRIME 12 OZ, SEAWEED BUTTER 71

VEGETABLES

GRILLED SWEET POTATO LEMONGRASS & CILANTRO 15 VG
BROCCOLINI YUZU CHIMICHURRI 16

RICE

KIMCHI FRIED RICE 18
ADD PORK +9 / ADD DUCK +12
SWEET CORN FRIED RICE DRIED MISO & TRUFFLE 28 V
ADD KING CRAB +48
STEAMED RICE GOMA SEEDS 5 VG

SUSHI BAR

SASHIMI & NIGIRI*
SASHIMI 2 PIECES | NIGIRI 2 PIECES

AKAMI BLUEFIN TUNA 18
CHU-TORO MEDIUM FATTY TUNA 29
O-TORO FATTY TUNA 36
HAMACHI YELLOWTAIL 17
SAKE SALMON 16
MADAI SEA BREAM 16
KINMEDAI GOLDEN EYE SNAPPER 19
BOTAN EBI SPOTTED PRAWN 20
HOKKAIDO - HOTATE SCALLOP 18
HOKKAIDO - UNI SEA URCHIN 36

MAKI

TIGER PRAWN TEMPURA 24
TORO* CAVIAR 56
SOFT SHELL CRAB 24
GREEN DRAGON 20 VG
SALMON* & AVOCADO 20
SPICY TUNA* 27
KING CRAB CALIFORNIA 38
SEXY FISH* & WASABI SOY 28
HAMACHI* & YUZU TRUFFLE 24
SCALLOP* & JALAPEÑO 22

LUNCH SET

MONDAY TO SATURDAY 12PM TO 4PM
UP TO 8 GUESTS

3 COURSES
45 PER PERSON
COMPLIMENTARY SORBET

STARTERS

CHOOSE ONE
SALMON CEVICHE*
SHICHIMI RICE CRACKER
YELLOWTAIL SASHIMI*
MANDARIN PONZU
HEIRLOOM TOMATO SALAD VG
SMOKED EGGPLANT PUREE
EDAMAME GYOZA V
SZECHUAN PEPPER
TIGER PRAWN TEMPURA
DASHI BROTH & YUZU SALT
CRISPY DUCK SALAD (+6)
WATERMELON, POMEGRANATE & CASHEW

SUSHI

CHOOSE ONE
SPICY TUNA *MAKI
SALMON* & AVOCADO MAKI
GREEN DRAGON MAKI VG
3 VARIETIES SASHIMI*
3 NIGIRI* SELECTION
SEXY FISH* MAKI (+6)

MAINS

CHOOSE ONE
GRILLED TIGER PRAWN
CHILI & LIME
SALMON TERIYAKI*
PICKLES
BABY CHICKEN
PICKLES
CRISPY TOFU & AVOCADO VG
MAPLE LIME DRESSING
PRIME SKIRT STEAK*
6 OZ , CHIMICHURRI
CARAMELIZED BLACK COD (+14)
SPICY MISO

SIDES

STEAMED RICE 5 VG
GOMA SEEDS
KIMCHI FRIED RICE 9
GRILLED SWEET POTATO 8 VG
LEMONGRASS & CILANTRO
BROCCOLINI 8
YUZU CHIMICHURRI

DESSERT

MINI CHEESECAKE 14
STRAWBERRY & GOLDEN LIME SORBET
WARM DONUTS 12
CINNAMON
ICE CREAM OR SORBET SELECTION
3 SCOOPS 15 | ONE SCOOP 6

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