



OTSUMAMI

Truffle Edamame 12
Steamed Soybeans, Truffle Oil DF V

Salted Edamame 10
Steamed Soybeans, Sea Salt GF DF V

SMALL PLATES

Usuzukuri 32
Thin-Cut Market Fish Sashimi, Tosazu Jelly,
Mandarin Dressing, Black Tobiko GF DF

Chargrilled Scallop, 1pc 14
Hokkaido Scallop, Yuzu Butter, Ikura

Anago Tempura 32
Seawater Eel, Kansho Tofu, Ginger-Yuzu
Agedashi-An GF DF

Coral Trout Karaage 40
Crispy Coral Trout, Daikon, Shichimi DF

Grilled Mushroom Salad 22
Assorted Mushrooms, Garlic-Soy Butter,
Crispy Leek, Fresh Leaves GF V

CHEF SASHIMI SELECTION

GF DF

Small 43
3 varieties, 7 pieces

Regular 89
5 varieties, 11 pieces

SUSHI CATCH OF THE DAY

GF DF

Shiromi [White Fish] 10

Akami [Lean Tuna] 11

Paradise Prawn 12

Unagi [Freshwater Eel] 25

Hotate [Scallop] 18

Otoro [Fatty Tuna], Kaluga Caviar 45

Yasai Maki [4pcs] V 18

Toro Taku Maki Roll [4pcs] 75

CHARCOAL-GRILLED WAGYU

GF DF

Yamagata Wagyu Striploin A5, 100g 152

Tasmanian Robbins Island Wagyu Striploin
MB9, 100g 75

Half & Half - Robbins Island Wagyu 50g &
Yamagata Wagyu 50g 98

LARGE PLATES

Mikawa Unagi Donabe 120
Charcoal-Grilled Aichi Eel, Akita Komachi Rice,
Seaweed, Sansho Pepper, Unagi Sauce
*Please allow 40 minutes preparation time

Chargrilled Pork Cutlet 48
Berkshire Pork Cutlet 250g, Honey-Soy Glaze,
Pickled Cabbage, Sancho GF DF

Hoba-Grilled Toothfish 89
Glacier 51 Toothfish, Saikyo Miso, Hoba GF DF

Nasu Dengaku 32
Eggplant, Nagoya Miso Glaze GF DF V

SIDES

Kohlrabi Kinpira 16
GF DF V

Chargrilled Broccolini, Tofu Yogurt 16
GF DF V

Aosa Miso Soup 10
GF DF

Steamed Koshihikari Rice 6
GF DF V

DESSERT

Kokuto Donuts 25
Saké Ice Cream, Black Sugar

House-Made Ice-Cream/ Sorbet 12
Choice of Uji Matcha or Nigori-Saké GF
Yuzu Sorbet GF DF