

SUSHI すし

* Served with soy sauce, pickled ginger and wasabi

NIGIRI にぎり寿司

SAKE

raw salmon

🍣 EBI

cooked shrimp

🍣 MAGURO

raw red tuna

MAKI 巻き寿司

CALIFORNIA

kanikama, avocado, cucumber, tamago

DRAGON ROLL

battered fried shrimp, avocado, cucumber, mayo with olives, mango gel

🍣 SPICY TUNA

asian apple salad, plum, cucumber, soy sauce

SASHIMI 刺身

🍣 HAMACHI

raw yellow fin

🍣 SAKE

raw salmon

TATAKI たたき

🍣 MAGURO

seared red tuna

🍣 SAKE

seared salmon

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Japanese
Cuisine

GOHANMONO ご飯もの

🍣 RICE ごはん

white, steamed

🍣 YAKIMESHI ごはん

MIXED BEEF, CHICKEN & SHRIMP

fried rice, vegetables, soy sauce

🍣 DONBURIMONO 丼もの

rice bowl, fish, beef, donburi sauce, egg, ponzu caviar

🍣 BEEF RIBS

Thai sauce, zucchini, shitake, pineapple gel

TORIDON トリドン

chicken croquettes, teriyaki sauce, sweet potato purée, ikura

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SHIRUMONO しるもの
SOUP

🍜 **MISO みそしる**
tofu, wakame, mushrooms

NERIMONO ねりもの

RAMEN ラーメン
pancetta, chicken, vegetables, naruto

UDON うどん
wheat noodles, beef, spring onion, green beans,
wild mushrooms, zucchini, hoisin sauce

AGEMONO 揚げ物

TEMPURA SHRIMP の 天ぷら
vegetable wontons, warm coconut sauce

YAKIMONO 焼きもの
GRILLED ENTRÉES

🍣 **ABURI RED TUNA アブリマグロ**
marinated in soy sauce, sesame oil, siracha,
ponzu gel, creamy avocado, caviar

🍣 **MISO SALMON 焼き鮭**
nori, asparagus, beetroot confit, miso sauce

DEZATO デザート

JAPANESE CHEESECAKE
スフレチーズケーキ

BANANA バナナ
tempura, warm chocolate sauce,
green tea ice cream

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🌶️ Spicy dishes
🍴 Gluten free dishes

WHOLE FOOD PLANT- BASED MENU

STARTERS

🍏🌿 FIRE AVOCADO

Quelites, habanero ash, pepper pâté

🍏🌿 CHERRY TARTINE

Rosemary confit tomato, black olive, onion pâté

🍏🌿 CAULIFLOWER BONELESS

Gochujang, BBQ, sweet potato fries

SOUP

🍏🌿 POTATO AND LEEK CREAM

MAIN COURSES

🍏🌿 BEANS & MUSHROOMS TETELA

Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce

🍏🌿 MUSHROOM CRÊPES

Creamy poblano sauce, sweet corn, spring onion, green beans

DESSERT

🌿 RED VELVET

Eggless red velvet sponge with vanilla plant-based cream and red berry compote

- 🍏 Healthy dishes which help in maintaining balanced diet
- 🌿 Spicy dishes
- 🌿 Gluten free dishes
- 🌿 Whole Food Plant-Based option
- 🥛 Contains dairy and/or milk

KID'S MENU

KUSHIAGE

Fried panko covered skewers of beef meat, shrimp, chicken or cheese, served with sweet tonkatsu sauce

🍏 THAI CHICKEN SALAD

Lime, cilantro, carrots, green onions, vinegar, green papaya or mango, soy sauce, pepper, garlic and the peanut dressing

🍏 PHO BO

Beef and noodle Vietnamese soup with aroma of cinnamon, star anise and ginger

🍷 FRIED RICE

Wok stir fried white rice with eggs, peas, bacon, red pepper and soy sauce

SWEET & SOUR CHICKEN

Fried bits of chicken breast with crunchy vegetables, sweet and sour sauce