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, tampico

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

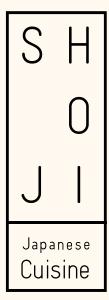
TATAKI たたき

MAGURO

seared red tuna

SAKE

seared salmon



GOHANMONO ご飯もの

® RICE ごはん

white, steamed

MIXED BEEF, CHICKEN & SHRIMP

fried rice, vegetables, soy sauce

愛 DONBURIMONO 丼もの

rice bowl, fish, beef, domburi 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

nori, asparragus, 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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- 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 mantaining balanced diet
- 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 thepeanut 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

