

omakase

signature 128 per person **premium** 168 per person

only available as a choice for the whole table, minimum of 2 guests

snacks and soups

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| edamame | steamed soybeans with sea salt (v) |
| piri kara edamame | stir fried soybeans with chili, garlic and ginger |
| shishito no suage wafujio | shishito pepper with sesame tofu dip (v) |
| ika no kari kari age | crispy fried squid, green chili and lime |
| gindara to ebi no gyoza | prawn and black cod dumplings |
| age watarigani | fried softshell crab with wasabi mayonnaise |
| ise ebi no aka miso | spicy lobster miso soup |
| miso shiru | miso soup with tofu, wakame and scallion |

salads (v)

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| piri kara dofu to abokado salada | spicy fried tofu, avocado and japanese herbs |
| hourensou no goma ae | steamed japanese spinach with sesame dressing |
| zuma nama yasai | mixed salad with baby kale, asparagus and barley miso dressing |
| tomato to nasu no wafu salada | tomato and eggplant salad with ginger and spring onion dressing |
| kureson to kyyuri no salada | watercress salad with fresh wasabi and cucumber |

cold dishes

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| suzuki no osashimi | thinly sliced seabass with yuzu, truffle and salmon roe * |
| maguro no tataki | sliced seared tuna, chili daikon and ponzu sauce * |
| kaisen taru taru kyabira zoe | salmon and tuna tartare * |
| gyu no tataki | seared beef with soy, ginger, lime and coriander * |
| sake no tataki | seared salmon with shiso and lime-soy * |
| hamachi usuzukuri pirikara, ninniku gake | sliced yellowtail, green chili relish, ponzu and pickled garlic * |

skewers

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| tori no tebasaki | sake glazed chicken wings, sea salt and lime |
| yakitori - negima yaki | chicken with spring onion |
| gyu to shishito no kushi yaki | beef with shishito pepper and smoked chili soy * |
| buta - bara yuzu miso | kurobuta pork belly with yuzu mustard miso |
| hotate no ume shiso mentaiko yaki | fresh scallops with pickled plum, shiso and mentaiko butter * |

signature dishes

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| gin-dara no saikyo yaki | saikyo miso marinated black cod wrapped in hoba leaf |
| tsubu-miso gake hinadori no oven yaki | barley miso marinated baby chicken, oven roasted on cedar wood |
| gyuhire sumibiyaki karami zuke | spicy beef tenderloin with sesame, red chili and sweet soy |
| ise ebi no oven yaki | roasted lobster (1½ lb) with shiso ponzu butter * |
| rib eye no tamanegi ponzu fuumi | rib eye steak with wafu sauce and garlic crisps * |
| kinoko no kama meshi | rice hot pot with wild mushrooms, japanese vegetables, black truffle (v) |

tempura

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| ise ebi no tempura | lobster (1½ lb) with spicy ponzu and wasabi mayonnaise |
| yasai no moriawase | assorted vegetables (v) |
| kuruma ebi no tempura | tiger prawn |
| kue no tempura | grouper with fresh chili dashi and red onion |
| ishi ebi no tempura piri kara tofu | rock shrimp with chili tofu |
| tempura moriawase | seafood and vegetables |

robata seafood

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| sake no teriyaki kyuri zoe | salmon fillet with teriyaki sauce and sliced pickled cucumber |
| ebi no sumibiyaki yuzu koshou fuumi | jumbo tiger prawn with yuzu pepper * |
| suzuki no shioyaki | branzino with burnt tomato and ginger relish * |
| ainame no koumi yaki to kousou | grilled chilean seabass with green chilli and ginger dressing |
| yaki taraba gani | king crab with ponzu lime butter |

robata meat

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| kobuta no ribs yawaraka nikomi | glazed ribs with cashew nut and scallion |
| kankoku fu kohitsuji | spicy lamb (2 chops) with pickled onion and myoga * |

robata beef

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| us prime beef | tenderloin (8oz) with yuzu tahoan |
| | rib eye (12oz) with chili ponzu |
| | bone-in rib eye with black truffle (28oz) |
| wagyu | tomahawk (32oz) 14 day dry aged with black truffle |
| | skirt steak (10oz) shiso lime |
| japanese grade a5 | wagyu beef (6 oz) with tahoan aioli and chili daikon ponzu fresh wasabi |

vegetables

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| jagaimo no marugoto robata yaki | roasted potato with shiso butter and sancho lime salt |
| shiitake no ninniku fuumi | shiitake mushroom with garlic and soy butter |
| yaki toumoro koshi | japanese sweetcorn with shiso butter |
| tokudai wafu asparagasu | asparagus with wafu sauce and sesame (v) |