

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

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)

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

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

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

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

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

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

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

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

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)