Where Japanese Grace Meets Mediterranean Flair

Our culinary philosophy centers on light, balance, and brightness, featuring a selection of memorable dishes served in a Mediterranean Izakaya style, meant to be shared.

Omakase	750
Premium Omakase	1150
Wine Pairing	700
Sushi Platter	900/1700
Caviar Platter	900/1600 50g 100g

Bites

Mediterranean Pickles (vg, s) Rice Vinegar, Yuzu Olive Oil Cucumber - Add Chili Crisp (g, s) | 55

Grilled Edamame (vg, g, s) Spiced Kombu Salt | 65

Padron Peppers (v, s) Amalfi Salt, Yuzu Goma Dressing | 75

Miso Soup Tofu, Negi, Wakame | 55

Lobster Bisque (d, sh, s) Brown Butter, Red Miso | 95

Aubergine Dengaku (s) Crispy Eggplant, Tahina Miso | 85

To Start

Burrata (v, g, s) Marinated Tomatoes, Ginger Vinaigrette | 95

Niçoise Salad House-made Tuna Confit | 95

Watercress & Asparagus Salad (v, g, d) Wasabi Dressing, Pita | 95

Avocado & Edamame Salad (v, s) Mixed Greens, White Balsamic Dressing | 80

Mizuna & Parmesan Salad (v, d, g) Honey Mustard Dressing | 90

Patata Brava (d, s) Yuzu Ali Oli, Bonito Flakes | 95

Escargots (6/12 Pieces) (g, d, n) Japanese Herbes de Provence | 115/205

Warm Prawns & Caviar (sh, d, g) Ume Brown Butter | 195

Grilled Chicken Wings (s) Mandarin Kosho | 80

Harissa Prawns (sh) Ponzu Lemon | 210

Raw Bar

Gambero Rosso Tartar & Caviar 25gr (sh, d) Herbed Straciatella | 750

Oysters (sh) Natural (or) Ponzu, Daikon Negi, Layu Chili Oil (s) | 45

Tuna Tataki (s) Ginger & Sesame Dressing | 185

Tuna Tartar & Caviar Crispy Potato | 295

Hamachi Carpaccio Lemon Thyme Ponzu, Kumquat & Jalapeno | 145

Salmon Crudo (s, n) Shiso & Hazelnut Vinaigrette | 125

O-Toro Carpaccio (s, d) Togarashi Lime Dressing | 240

Hamachi Sashimi Salad (g, s) Tomato & Balsamic Dressing | 145

Japanese Wagyu Carpaccio Truffle Vinaigrette | 285

Wagyu Tartar (g, d, s) Sesame Dressing, Miso Buns | 230

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Signature Sushi 2pc

Spider Crab Gunkan (sh) Smoked Caviar | 95
Hamachi Nigiri Sancho Pepper, Chives | 95
Chutoro Nigiri Yuzu Kosho | 105
Chutoro Nigiri Aburi Soy Caramel, Yuzu Kosho | 105
Japanese Wagyu Nigiri & Truffle Miyazaki A5, Fresh Truffle, Shiso | 195

Sashimi Moriwase Selection 7 Types | 370
Nigiri Moriwase Selection 9 Pcs | 325

Maki Rolls

Avocado (vg) Cucumber, Gari | 70
Quinoa (vg) Gobo, Cucumber, Asparagus, Shiso | 90
Crispy California (sh, g) Fresh Crab, Avocado, Tenkatsu | 110
Salmon & Avocado (g) Tenkatsu, Gari | 95
Toro Negi Maki Tuna Belly, Scallion | 145
Spicy Tuna Jalapeno, Yuzu Tobiko, Spicy Mayonnaise | 115
Spicy Salmon Cucumber, Sesame, Spicy Mayonnaise | 100
Ebi Maki (sh, g) Prawn Tempura, Mizuna, Avocado, Gobo, Yuzu Mayonnaise | 115
Lobster Maki (sh) Smoked Mayonnaise, Caviar | 260
Japanese A5 Wagyu Wasabi, Ponzu, Negi | 185

Sashimi 3pc & Nigiri 2pc

Akami	95	Ebi	90	Hamachi	95	Seabream	90
Chu-Toro	125	Salmon	80	Hotate	105	Gambero Rosso	110
O-Toro	145	Seabass	85	Unagi	95	Uni	290

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Tempura & Dumplings

Popcorn Tempura (v, g, s) Yuzu Sesame Dressing | 95

Vegetable Tempura Citrus Dressing | 135

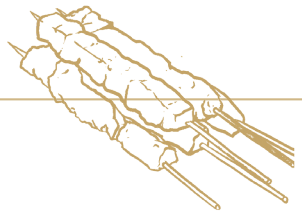
Crispy Squid (sh, s) Spicy Mayonnaise, Lime | 90

Prawn Croquettes (sh, g d) Gambero Rosso Tartar | 185

Rock Shrimp Tempura (sh, g) Spicy Mayonnaise | 165

Prawn Gyoza (sh, g, d) Soy Dressing, Sesame | 115

Truffle Wagyu Gyoza (g) Truffle Ponzu | 185



Kushiyaki skewers 2pc

Ginger Salmon Teriyaki	115	**Japanese A5 Wagyu** (s)	185	**Chilean Seabass** (sh)	155
Oyster Mushroom (vg, s)	90	**Black Cod**	145	**Tiger Prawn Hamayaki** (sh, d)	130

Pasta & Rice

Spaghetti Cacio e Pepe (v, g, d) Pepper Blend, Parmesan | 275

Lobster Linguine (sh, d, g) Cherry Tomato Sauce, Shiso Ponzu Butter | 550

Crab Rigatoni (sh, d, g) Fresh Crab, Cherry Tomatoes, Yuzu Olive Oil | 320

Chilean Seabass Risotto (sh, d) Yuzu, Shiso | 395

Pizza Caprese (g, d) Mozzarella di Buffala, Sundried Tomato, Basil | 195

Truffle Pizza (v, g, d) Truffle, Porcini & Morel Mushrooms, Mozzarella, Parmesan | 260

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Open fire

fish Counter

From sea to table, visit our fish counter to handpick the finest catch, prepared just as you desire—expertly grilled, delicately fried, or beautifully encased in salt and baked to perfection.

Mains

Cauliflower Steak Picatta (v, g, d) Yuzu, Tarragon, Capers | 220

Woodfire Roasted Lobster (sh, d) Peri Peri Beurre Blanc | 550

Lamb Chops (s) Tobanjan, Ginger, Yuzu Pickled Cucumber | 320

Baby Chicken Ume Ginger Glaze | 240

Smoked Wagyu Short Rib Japanese Barbecue Glaze | 330

Steaks

Wagyu Tenderloin 220g (d) Miso Brown Butter | 420

Angus Rib Eye 375g (d) Sancho Peppercorn Sauce | 440

Japanese Wagyu Beef Kushiyaki 500g (s) Ume Yakiniku | 800

Dry Aged Bone in Wagyu Striploin 700g 45 days Aged | 975

Wagyu Tomahawk 1200g Australian MB9 | 1250

Sides

French Fries (vg)	55	Baby Courgette (vg, s)	55	Steamed Japanese Rice (v, d)	40
Roasted Sweet Potato (v, d)	55	Charred Broccolini (vg)	55	Grilled Sweet Corn (d)	65

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Desserts

Frozen Lemon Yuzu & Mandarin Gelato | 190

Baba à l'Umeshu (a, g, d) Vanilla Chantilly, Strawberries & Red Shiso | 105

Kokuto Crème Caramel (g, d) Granny Smith Mille-Feuille | 105

Mango Passion Kakigori (vg) Coconut Jelly | 165

Hazelnut Coulant (g, d, n) Vanilla Ice Cream | 120

Karak Brioche (g, d) Hokkaido Milk Ice Cream | 190

Chocolate Mousse (d) Yuzu olive oil, Sea Salt | 145

Mochi Selection 4pcs | 120

Exotic Fruit Platter Selection of Sorbets | 250

Kira Dessert Platter | 620

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