

IZAKAYA STYLE

EDAMAME DIP	/8
PARMESAN DON	/11
PORK KATSU STEAM BUN	/8 EA
PRAWN KATSU STEAM BUN	/9 EA
EGGPLANT MISO	/12

RAW BAR / SASHIMI

NATURAL OYSTERS, KOMBU, WASABI	/4 EA
PETUNA OCEAN TROUT, BLACK PEPPER, WASABI	/22
KINGFISH, GINGER, SHALLOT, CHILLI	/23
SCALLOP, PONZU, PUFFED RICE	/25
TUNA MIJINGIRI, RADISH, NORI	/25
BEEF TARTARE, WILD RICE, GINGER DRESSING	/23
MIXED SASHIMI SALAD	/25

FRIED / TEMPURA

PUMPKIN TEMPURA	/12
AGEDASHI TOFU	/10
CHICKEN KARAAGE	/16

NOODLES / RICE / EGG

FRIED BROWN RICE, SHIITAKE, EGG	/14
JAPANESE BOLOGNESE	/18
KING CRAB OMELETTE, JAPANESE CURRY	/28
SPICY SUSHI BOWL	/28

MEAT / FISH

GRILLED CALAMARI, YUZU KOSHO	/25
TERIYAKI FISH COLLARS	/20
WHOLE PRAWNS, KOMBU BUTTER	/27
STEAMED FISH FILLET, SHIITAKE DASHI	/29
CHARCOAL CHICKEN, SESAME YOGHURT	/27
LAMB CUTLETS, KOJI GLAZE	/25
WAGYU BEEF, SHALLOT	/38

VEGETABLES / SIDES

SWEET CORN, NORI, KOMBU BUTTER	/14
JAPANESE MUSHROOMS, CONFIT GARLIC	/21
CABBAGE, GINGER SALAD	/9
SNOW PEAS, SEAWEED	/12
JAPANESE WHITE RICE	/4

SWEETS

SOUR PLUM SWIRL SOFT SERVE	/6
BLACK SESAME ICECREAM MOCHI	/6
MATCHA TIRAMISU	/12
STICKY DATE, MISO PUDDING	/12

BANQUET ONE	PER PERSON /65
ADD SAKE FLIGHT	/30
EDAMAME DIP	
EGGPLANT MISO	
PETUNA OCEAN TROUT, BLACK PEPPER, WASABI	
JAPANESE BOLOGNESE	
TERIYAKI FISH COLLARS	
WAGYU BEEF, SHALLOT SALAD	
CABBAGE, GINGER SALAD	
SOUR PLUM SWIRL SOFT SERVE	

BANQUET TWO	PER PERSON/ 80
ADD SAKE FLIGHT	/30
EDAMAME DIP	
PORK KATSU STEAM BUN	
PETUNA OCEAN TROUT, BLACK PEPPER, WASABI	
KINGFISH, GINGER, CUCUMBER	
CHICKEN KARAAGE	
FRIED BROWN RICE, SHIITAKE, EGG	
WAGYU BEEF, SHALLOT SALAD	
CABBAGE, GINGER SALAD	
MATCHA TIRAMISU	
MOCHI	