

<b>Steamed edamame</b> with sea salt	6€
<b>Stir fried edamame</b> with chili sauce	7€

## To start

<b>Grilled scallops</b>	20€
Jamon de bellota, lettuce hearts, citrus dressing	
<b>Grilled lobster salad</b>	29€
Broccoli, cauliflower, goma dressing	
<b>Maguro soba salad</b>	16€
Tuna tataki, soba noodles, black sesame dressing	
<b>Seared salmon</b>	14€
Miso butter, mesclan salad, clementine, calamansi dressing	
<b>White fish ceviche</b>	14€
Catch of the day, citrus filets, chili, onion, coriander	
<b>Tiradito amberjack</b>	13€
Yellowtail, raisins, crispy onion, tomato ponzu	
<b>Nori Taco Maguro</b>	10€
Tuna tartare, crispy nori, avocado spread	

## To share

<b>Surf n turf gyoza</b>	14€
Pork, prawn, shiso, sesame dressing	
<b>Mini burgers</b>	19€
Wagyu beef burger, cheddar, tsukemono mayo, tonkatsu sauce	
<b>Chicken katsu sando</b>	14€
Chicken thigh, shiso, pickled salad, wasabi mayo	
<b>Beef kushiyaki</b>	14€
Prime Angus ribeye, in bourbon & black garlic marinade	
<b>Yakitori</b>	8€
Chicken skewers, mirin glaze, wasabi mayo	
<b>Hotate skewer</b>	10€
Scallops, spring onion, citrus marmalade	

## **Sashimi & Nigiri**

<b>Sashimi Omakase</b> (12pcs) Chef's selection	34€
<b>Nigiri Omakase</b> (8pcs) Chef's selection	32€
<b>Wagyu nigiri</b> Seared wagyu top sirloin, pickled wasabi, butter teriyaki sauce	10€

**For any traditional sashimi/nigiri please ask the waiter**

## **Classic Uramaki (8pcs)**

<b>Ebi Tempura</b> Shrimp tempura, asparagus, tonkatsu, tobiko yuzu, wasabi mayo	14€
<b>California</b> Crab tartare, cucumber, avocado, yuzu tobiko, lemon mayo	14€
<b>Spicy Tuna</b> Tuna, scallion, cucumber, sesame, spicy mayo	12€
<b>Salmon Avocado</b> Salmon, avocado, sesame	10€

## **Signature Uramaki**

<b>Emperor (8pcs)</b> Crab tartare, cucumber, seared wagyu beef, miso aioli	22€
<b>Salmon Teriyaki (8pcs)</b> Cucumber, avocado, prawn tempura, seared salmon, spicy yuzu	17€
<b>Dragon (8pcs)</b> Eel, asparagus, avocado, tobiko, unagi sauce	17€
<b>Spider (8pcs)</b> Soft shell crab tempura, cucumber, avocado, mizuna salad, spicy mayo	16€
<b>Monster (8pcs)</b> Deep fried roll, tuna, basil, cucumber, spicy mayo	15€
<b>Salmon Tartare roll (5pcs)</b> Cucumber, asparagus, carrot, kimchi mayo	14€

## Main Courses

<b>Lamp Mazemen</b>	21€
Mendake noodles, curry, butter panko	
<b>Duck Donburi</b>	34€
Grilled duck, sushi rice, fire roasted corn, boiled egg	
<b>Beef Udon</b>	24€
Prime Angus ribeye, marinated egg yolk, mushroom broth	
<b>Australian Onyx Black Angus flap steak</b>	36€
<b>Black Cod New York style</b>	38€
Crispy kataifi, honey den miso	

## Sides

Grilled corn	6€
Gohan rice	5€
Fried Sweet Potatoes	7€
Grilled wild mushroom collection	7€

## Desserts

<b>Pavlova</b>	10€
Crispy Meringue, berries, matcha cream and lemongrass ice cream	
<b>Tropical brulee</b>	12€
Fresh mango, passion fruit sorbet	
<b>Profiterole</b>	11€
Yuzu crème anglaise, gianduja cream, hot miso chocolate, Madagascar vanilla ice cream	
<b>Lemongrass ice cream with miso caramel</b>	5€
<b>Passion fruit-mango sorbet</b>	5€
<b>Madagascar vanilla ice cream</b>	5€