



**CLASSIC MAKI ROLLS (URAMAKI
8 PIECES)**

YASAI MAKI (GL, M, S, SF) 165,-
sesame seeds, sautéed vegetables,
cream cheese, and teriyaki sauce

PHILADELPHIA (F, M, SD) 180,-
Philadelphia cream cheese,
avocado, cucumber, salmon

SAKE IKURA (E, F, S) 175,-
salmon, avocado, Japanese
mayonnaise, green onions, and trout roe

TEKKA (E, F, SF, S) 185,-
sesame seeds, tuna, cucumber, chili mayo,
teriyaki sauce, green onions, and tobiko

TEMPURA (GLUTEN, SOY, SHELLFISH) 180,-
sesame seeds, crispy scampi,
avocado, and chili aioli

SAKE CALIFORNIA (E, F, S, GL) 175,-
salmon, avocado, fish roe, and
Japanese mayonnaise

SPICY SAPPORO (BD, E, SF) 195,-
scallops, chili aioli, green onions, sesame
seeds

DEEP-FRIED FUTOMAKI ROLLS (6 PIECES)

FRIED SCALLOPS (BD, E, F, GL, S) 195,-
scallops, salmon, avocado, Kewpie
mayonnaise, tobiko

FRIED VEGETABLES (GL, S) 185,-
avocado, cucumber, kimchi,
and teriyaki sauce

SPECIALTY MAKI ROLLS (URAMAKI 8 PIECES)

TRUFFLE TEMPURA (SD, GL, F, M, SF) 215,-
avocado, fried shrimp, sesame seeds,
flambéed salmon, truffle aioli, green
onions and trout caviar

CRISPY SCALLOPS (BD, F, GL, E, S, M) 225,-
tempura scallops, cream cheese, avocado,
toban djan mayonnaise, flambéed salmon,
wonton crisps, jalapeño sauce

KIMCHI TUNA (F, GL, M, SF) 215,-
tempura vegetables, Philadelphia cheese,
kimchi tuna tartare, sesame dressing,
kimchi sesame

TRUFFLE YUZU TUNA (M, F, S) 225,-
Philadelphia cream cheese, avocado, cucumber,
tuna, truffle-yuzu dressing, crispy potato crisps

SOFTSHELL CRAB CALIFORNIA (SD, M, E, GL) 245,-
Philadelphia cream cheese, fried soft-shell
crab, wasabi aioli, guacamole, flying fish roe

FLAMBÉED SPICY SALMON TARTARE (F, SD, GL) 215,-
sesame seeds, crispy scampi, avocado,
flambéed spicy salmon tartare, teriyaki
glaze, tobiko

FRIED (E, F, GL, S, SP) 195,-
salmon, yellowtail, avocado, spicy
mayonnaise and teriyaki sauce

NIGIRI DELIGHT (4 BITES)

MANGO ORANGE SALMON (F) – 189
mango-orange glaze and jackfruit crisp

TUNA WITH RED ONION MARMALADE (F, GL) – 199,-
red onion jam and teriyaki glaze

KINGFISH TRUFFLE (F, GL, E) – 199
truffle aioli and crunchy potato crisps

FLAMBERT LAKS (F, S, SF) – 189,-
teriyaki sauce, kimchi, and sesame seeds

FOR TRADITIONAL SASHIMI AND NIGIRI, PLEASE CONSULT THE
WAITER.

VARIOUS SUSHI ASSORTMENTS

SUSHI MAKI COMBO 1105,-
8 pieces of nigiri, 16 pieces of uramaki,
12 pieces of futomaki and 4 pieces of
tempura scampi, totaling 40 pieces.

MAKI MORIAWASE 1045,-
a generous assortment of maki rolls
comprising 48 pieces

STOR MAKI MORIAWASE 1305,-
a generous assortment of maki rolls
comprising 60 pieces

KINDLY NOTIFY THE WAITER OF ANY ALLERGIES.

SASHIMI SPECIAL (6 SLICES)

PASSION FRUIT SALMON (F) – 199,-
passion fruit coulis and jackfruit crisp

KIMCHI TUNA (F, GL) – 205
homemade kimchi, cabbage, and kimchi paste

TRUFFLE-PONZU KINGFISH (F, E, GL) – 205
truffle yuzu sauce, crunchy potato chips

WASABI SCALLOPS (SD, S, GL) – 205
jalapeño sauce, wasabi peas crunch

INDIVIDUAL SUSHI COMBINATIONS

MAKI COMBINATION 445,-
16 pieces of uramaki and 6 pieces of
futomaki, resulting in a total of 22
pieces.

SASHIMI MORIAWASE 425,-
25 slices of fish and shellfish sashimi
accompanied by sashimi sauce and
rice

SUSHI MAKI MORIAWASE 415,-
4 pieces of nigiri, 8 pieces of uramaki,
and 6 pieces of futomaki, totaling 18
pieces.

VEGETARIAN MORIAWASE 395,-
4 pieces of nigiri, 8 pieces of uramaki,
6 pieces of futomaki, resulting in a
total of 18 pieces

SNACKS

EBI TŌBANJAN (GL, SD, S) 195,-

crispy tempura scampi, house-made tōbanjan mayonnaise, pickled cabbage, and sesame kimchi

EDAMAME (S) 125,-

with salt and wasabi dressing

OYSTERS (BD, S) 230

Four pieces accompanied by sweet and sour ponzu sauce and trout roe.

KIMCHI (F, S, GL) 90,-

homemade fermented kimchi cabbage

PASSION FRUIT CEVICHE (F, BD, S) 245,-

tuna, salmon, mango, red onion, cucumber, ginger, chili, guacamole, and passion fruit sauce

DUMPLINGS

ANGUS GYOZA (GL) 205,-

Angus beef, fermented kimchi, cabbage, ginger, lime, coriander, spring onions, and truffle-yuzu sauce.

CRISPY GYOZA (GL, SD) 195,-

chicken, scampi, ginger, chili, fresh cilantro, green onion, and sesame dressing

VENISON GYOZA (GL, SD) 205,-

venison, wapiti, foraged fungi, ginger root, chili pepper, cilantro, scallions, and dumpling sauce

STREET CUISINE

PEKING AND (SF) 395,-

Succulent half duck presented on a heated plate accompanied by sweet chili plum sauce, fresh ginger, coriander, stir-fried vegetables, and jasmine rice.

BAO BUNS WITH *2PCS* (GL, SF, S) 230,-

shredded duck, teriyaki sauce, carrot, fermented kimchi, Chinese cucumbers, and pickled red onion

BAO BUNS WITH CRISPY CHICKEN *2PCS* (GLUTEN, SOY FREE, SPICY) 215,-

crispy fried chicken breast, sweet chili sauce, fermented kimchi, Chinese cucumbers, and pickled red onions

TAKOYAKI *6 PIECES* (GLUTEN, BATTER, FISH, MEAT, EGG, SOY) 205,-

crispy Japanese "pancake balls" featuring a soft, creamy center filled with squid, cabbage, and ginger, garnished with Japanese mayonnaise, homemade teriyaki sauce, and katsuobushi

AND SHOYU RAMEN (S, SF, E, GL) 265.

chicken and beef broth, with crispy duck, soy-marinated egg, egg noodles, cilantro, ginger, garlic, nori, corn, pickled red onion, and homemade kimchi cabbage

ASKING SHOYU RAMEN (SF, S, E, GL) 255,-

chicken and beef broth, with chicken, soy-marinated egg, egg noodles, cilantro, ginger, garlic, nori, pickled red onion, corn, and homemade kimchi cabbage

ENTREES

KIMCHI YUZU CHICKEN (GL,E,S,F,M) 385,-

baked sous vide chicken fillet in kimchi yuzu marinade, sweet chili plum lemon sauce, marinated corn, today's purée, and vegetables

HAMACHI KINGFISH (F, GL, S, M) 395,-

grilled kingfish, creamy aji amarillo sauce, today's purée, and vegetables

ANGUS ENTRECÔTE (M,S,M) 415,-

grilled Angus ribeye, fresh chimichurri sauce, today's purée, and vegetables

ASIAN PORK RIBS (GL,M) 395,-

spareribs cooked in spicy teriyaki sauce accompanied by grilled corn in a buttery sauce

VEGETARIAN SAMOSA (GL,M) 385,-

samosa stuffed with potatoes, onions, carrots, peas, and curry, topped with sesame seed dressing, accompanied by today's puree and vegetables

ADDITIONAL ACCESSORIES: JASMINE RICE 65, WOK VEGETABLES 65, GRILLED CORN 75,

DESSERT

SHARING DESSERT - \$165 (PER PERSON) - MINIMUM OF 2 PEOPLE

A unique assortment of various desserts presented in an exceptional manner by our chefs. Served on a shared platter.

BROWNIE-CHEESECAKE (M,E,GL) 159,-

accompanied by coconut ice cream

MATCHA WHITE CHOCOLATE FONDANT (M,E,GL) 159,-

featuring a delicate flavor of Japanese green tea, accompanied by yuzu ice cream

SESAME CREAM (M,E,GL,SF) 149,-

with chili, garnacha chocolate, kadaif, and strawberry sauce.

HOUSE ICE CREAM AND SORBET (M,E,\$) 135.00

Three scoops of homemade ice cream and sorbet, chosen according to the chef's inspiration (Please notify the waiter of any allergies).

EXTRAS

SASHIMI SAUCE 35,-

SRIRACHA 30,-

MANGO-JALAPEÑO SAUCE 30,-

CHILIMAJONES 35,-

TERIYAKI SAUCE 35,-

SWEET CHILI SAUCE 35,-

WAKAME 50,-

GINGER 35,-

WASABI 25,-

TROUT ROE 70,-

SUSHIRIS 55,-

TRUFFLE MAYONNAISE 35,-

ALLERGENS

(Bd) mollusks, (E) eggs, (F) fish, (Gl) gluten/wheat flour, (Lp) lupin, (M) milk/lactose, (Nt) nuts/walnuts, (Pn) peanuts, (Sd) shellfish, (S) soy, (Sf) sesame seeds, (Sl) celery, (Sp) mustard, (Sr) sulfites.

Please be aware that all of our sushi dishes come accompanied by wasabi and ginger.