



メニュー Menyū

Edamame Truffle Salt Charred Japanese Green Soybean	\$5
Semi-Grilled Suzuki Semi-Grilled Seabass with Homemade Tosa Vinegar Jelly and Roquette Salad	\$12
Maguro Truffle Orange Tuna Lean Infused in Special Soy Sauce paired with Grated Radish, Flying Fish Roe, Pickle Chilli	\$18
Hachi Fish and Chips Deep-Fried Crispy Fish Fritter and Sweet Potato Fries Yuzu Tartar Sauce	\$20
Salmon Lover Chef's Creative Salmon Nigiri Sushi with 5 Different Topping	\$15
Awabi Chawan Mushi 3-hours Steamed Abalone with Sake Japanese Steamed Egg Custard	\$15
Kanpachi Crudo Japanese Amberjack with Salmon Roe and Pickle Green Chillies, Plum Sake Sauce and Olive Oil	\$18
Aka Ebi Foie Gras Nigiri (1pc) Argentina Red Shrimp Sushi Topping with Flaming Foie Gras Snow and Lemon Juice	\$5
Wagyu Kaki Furai (1pc) A5 Wagyu Beef Wrapped Deep Fries Oyster Topping with Seasonal Uni and Salmon Roe	\$15
Wagyu Lollipop (1pc) Flaming Wagyu with Sushi Rice Ball Truffle Sauce and Wasabi Leave	\$5
Halibut Gindara Miso Yaki (150g) Choice of 19-hour Marinated Halibut or Cod Fish with Fermented Rice Yuzu Miso, Lotus Root Pickle & Khmer Lime	\$35 \$25
Slipper Lobster Tempura (3pcs) Slipper Lobster Deep Fries with Bubu Arare Rice Craker Spicy Wasabi Mayo	\$20
Mexico Bluefin Tuna Bluefin Tuna, Fresh Wasabi, Seasonal Uni, Caviar, Ikura	\$40
Seasonal Uni on Hand Bara Uni, Narabi Uni, Ensui Uni Truffle Sauce and Wasabi Leave	\$35