



SEASONAL DISHES

CAVIAR SELECTION

Oscietra
30g - 1,150
50g - 1,600
100g - 2,750

Beluga Caviar
50g - 3,000
125g - 5,700

SUSHI PLATTER 750

Chef's Omasake

GILLARDEAU OYSTER NO.2 60

Mignonette, Yuzu Pickled Fennel (S)

Chilean Seabass Croquette 150
Kombu Salt, Furikake (G)(D)



Tuna Tartar 180
Kizami Wasabi, Sisho Tempura, Caviar (G)

Whole Royal Bream Usuzukuri 450
Thinly Sliced Sashimi, Truffle Vinaigrette, Green Tabasco Ponzu, Lemon Olive Oil

Aubergine Salad 125
Sesame Miso Dengaku, Mitsuba, Arare (G)(V)

Tamago Unagi Maki 170
Asparagus, Gobo, Crisps



Black Onyx Rib Eye 650
Peppercorn Jus



SUSHI

MAKI ROLLS

Japanese Wagyu & Foie Gras Maki 300 (G)
Umeboshi Kumkat, Green Sisho Relish, Tenkatsu

Soft-shell Crab Maki 165
Avocado, Gobo, Peri Peri Sauce

Mushroom Maki 125
Enoki Tempura, Confit Eringi & Pickled Portobello

Crispy California Maki 215
Julienne Cucumber, Pico De Gallo & Yuzu Mayo

Spicy Tuna Maki 205
Yuzu Tobiko, Pickled Jalapeño, Oscietra Caviar

Spicy Yellowtail 145
Shiso Leaf, Wasabi Tobiko, Spicy Mayo

Wagyu Beef Maki 250
Karashi Mustard, Onion Sauce, Fresh Tuffle

Lobster Tempura Maki 295
Avocado, Gobo, Paprika, Oscietra Caviar

Ebi Tempura Maki 145
Crispy Prawns, Avocado, Spicy Mayo