

TAPAS FUSION

EDAMAME sautéed soybean pods, nanami chilli powder 🌱	85
WASABI CHEESE papadum, wasabi, cream cheese, mango 🌱	125
CAVI ART two rice toasts, seaweed caviar, tofu guacamole 🌱💖	125
INARI two fried tofu pouches, stuffed with Japanese potato, Asian mushrooms and pistachios 🌱	145
TAKOYAKI four octopus croquettes, Japanese mayonnaise	135
SUZUKI PIE with sea bass, caviar and cheese	125
EBI ZANGI two crispy fried prawns, spring onion 💖	165
TUNA TATAKI three marinated tuna slices in sesame crust	215
SHRIMPS with white wine and garlic 💖	195
KARAAGE two fried chicken leg balls	125
TONKATSU two panko fried pork tenderloins with cheese	135
BEEF TARTARE two tofu toasts, beef tenderloin, marinated yolk	165
BEEF SLIDER with wagyu & beef tenderloin, pepper mayo 💖	345
WAGYU TATAKI four slices of wagyu with ponzu	525

SOUPS

KIMCHI SOUP chicken legs, vegetable stock, kimchi, bok-choy, sesame, garlic 💖	95
TOM YUM GOONG shrimps, lemon grass, coconut milk, chilli	135

SALADS

SOM TAM papaya, carrot, dried shrimps, peanuts, chilli 💖	285
SHIITAKE NINJIN mushrooms, carrots, celery, ponzu, sesame 🌱	315
RED DRAGON organic dragon fruit, chayote, soy sprouts, shiso, red chard leaves, yuzu-miso dressing 🌱	325
SHRIMP SALAD shrimps, avocado, kohlrabi, papaya, edamame, dressing, lime	375

MAIN DISHES

CHICKEN CURRY chicken breast, thai red curry with coconut milk	275
KUNG PAO chicken legs, peanuts, spring onion, chilli 💖	275
RAMEN shrimps, wakame, marinated egg, NARUTO	355
NASU DENGAKU baked eggplant, beetroot & walnut miso 🌱	285
BULGOGI seared beef tenderloin, bulgogi sauce, mushrooms	375
UDON NOODLES with vegetables, chilli, soya sauce 🌱	285
OR with crispy duck breast	325
KAMO sliced tender duck breast, wasabi	365
TERIYAKI SALMON salmon with teriyaki sauce	395
FISH & CHIPS monkfish, fries, pea paste	385
TIGER PRAWNS butter, garlic, chilli, baguette	525
LAMB grilled New Zealand lamb chops	545
FILET MIGNON 300g Argentinian beef tenderloin steak	845
SIRLOIN 300g U.S. Prime sirloin steak 💖	925
WAGYU RIBEYE 150g miso marinated A5 Japanese Wagyu	1 985

SAUCES

WASABI MAYONNAISE	GARLIC BBQ
YUZU MISO	MANGO MUSTARD
STRAWBERRY CHILLI	YUZU SANSHO CHEESE
GARLIC SWEET SOUR	YUZU TARTARE

SIDES

FRIES	HOKKAIDO POTATOES
JASMINE WHITE RICE	ROASTED VEGETABLES
FORBIDDEN BLACK RICE	BAGUETTE
WAKAME SALAD	

MP = MARKET PRICE | 💖 = SIGNATURE DISH | 🌱 = VEGAN

SEXY SUSHI

MAKI - ROLLS4 PCS

SALMON, AVOCADO, CUCUMBER	330
TUNA, AVOCADO, CUCUMBER	345
EBI – DEEP FRIED SHRIMP, AVOCADO, CUCUMBER	335
VEG – AVOCADO, CUCUMBER, RADISH	245

NIGIRI – GEISHA TEMARI BALLS2 PCS

SALMON - Norway	155
TUNA - Indian Ocean	175
HAMACHI - Japan	195
HOTATE - Japan	220
SHRIMP - Argentina	190

TEMAKI – ‘WRAP IT YOURSELF’ ROLL1 PC

UNAGI - Denmark	245
SALMON - Norway	190
TUNA - Indian Ocean	195
HAMACHI - Japan	230
HOTATE - Japan	245
SHRIMP - Argentina	190

SASHIMI SELECTION

TUNA, SALMON, HAMACHI	745
TUNA, SALMON, HAMACHI,SHRIMP, SCALLOP	1625