

UMI NO SACHI

Sashimi | 50g (GF) (LF) (NF)

Salmon
Tuna
Sea bass

Two pieces order

€ 10

Nigiri | 80g (GF) (LF) (NF)

Salmon
Tuna
Sea bass
Shrimps
Gunkan (V)
Shiitake, cucumber, black garlic

Two pieces order

€ 12

IZAKAYA MOMENTS

Edamame Collection | 100g

Smoked Sea Salt & Yuzu Zest (V) (GF) (LF) (NF)

€ 10

Summer Truffle & Lemon Butter, Pine Nuts (LF) (NF)

€ 15

Wasabi Cream, *J De C Caviale Beluga Caviar* (GF) (LF) (NF)

€ 20

Tōkyō Crab Salad | 200g (NF)

Blue crab rilette, avocado
Pickled cucumber cubes & scorched spring
Onion ash, Japanese mayonnaise and wasabi
Espuma, Teriyaki, Shiso chips

€ 24

Harusame Sarada | 200g (V) (GF) (LF) (NF)

Glass noodles, umami wakame seaweed
Dehydrated and rehydrated carrot
Green peas, edamame, broad beans, daikon
Radish, Yuzu-ginger gel, mint microgreen

€ 19

MAKIMONO

Tatsu | 8 pcs (LF)

Tempura shrimp, avocado, cucumber
Teriyaki, spicy mango, tobiko

€ 27

Koi no Yume | 8 pcs (GF) (NF)

Salmon, cream cheese, cucumber
Carrot, sesame

€ 29

Hotate | 5 pcs (GF) (LF) (NF)

Scallops, daikon, red peppers, carrot
cucumber, basil pesto, nori seaweed
Sesame

€ 28

Tamago | 6 pcs (GF) (NF)

Egg, cream cheese, avocado, cucumber
Wasabi and Greek yoghurt

€ 22

Signature creations:

Kin no Maki | 8 pcs (GF) (LF) (NF)

Tuna, salmon, sea bass, mango, nori seaweed
J De C Caviale Beluga Caviar, gold flakes

€ 59

Unagi & Foie Gras | 4 pcs (GF) (LF) (NF)

Smoked eel, foie gras, nori seaweed
Compressed candy, melon, soy-veal reduction
Black sesame sticks

€ 36

KOGANE CRUNCH

From Sea 2 pcs € 12

Scallop, *Yuzu and quail egg mayo* (LF) (NF)

Wild Tiger Prawn, *Black garlic velouté* (NF)

Calamari Tentacle, *Kosho emulsion* (LF) (NF)

Oyster, *Wasabi aioli* (LF) (NF)

From Land 3 pcs € 9

Green Asparagus, *Truffle ponzu mayo* (LF) (NF)

Sweet Potato, *Maple soy gel* (LF) (NF)

Zucchini Flower, *Lemon basil cream* (NF)

Broccoli, *Chili lime mayo* (LF) (NF)

SHOKUDO FAVOURITES

Harumaki | 150g (NF)

Smoked chicken, pickled shiitake mushrooms
Braised leek, crispy rice paper and truffle oil
Carrot and cabbage purée spiced with
Miso and toasted sesame
Ginger-soya gel, onion foam, garlic chips

€ 25

Okonomiyaki | 250g (LF) (NF)

Savory Japanese pancakes, slow roast pork
belly with star anise, shredded green cabbage
Bonito flakes, pickled red ginger
Okonomiyaki sauce, Japanese mayo

€ 28

Yakitori | 180g (LF) (NF)

Marinated chicken thighs with soy sauce
Mirin, sake, brown sugar, Tokyo Negi scallions
Shichimi togarashi, grilled over binchōtan
Charcoal

€ 29

DON & SOUL

Miso Shiru | 250g (LF) (NF)

Dashi broth infused with white and
Red miso, tofu, shimeji mushrooms, green onion

€ 14

Kamo Ramen | 300g (LF) (NF)

Duck roulade, duck broth, taro paste, noodles
Duck egg, bonito flakes, nori seaweed, green onion

€ 30

Tako Soba | 300g (LF) (NF)

Charred octopus, sansho pepper, soba noodles
Baby zucchini, green asparagus, eggplant

€ 34

Kare Raisu | 300g (V) (GF) (LF) (NF)

Japanese-style curry with Fuji apple, tofu cheese
Onion, carrot, potato, pickled egg
House-made curry, coconut cream

€ 26

Nishiki Gohan | 150g

Steamed Nishiki rice

€ 6

Karaage | 250g (LF) (NF)

Crispy wild Adriatic Sea bass
Hijiki seaweed salad, pickled daikon, umami
Soy reduction, spicy mayonnaise, lime

€ 35

Gyoza | 200g (LF) (NF)

Dumplings filled with minced prawn
Edamame purée, spring onion, Yuzu kosho
Ponzu dipping sauce

€ 27

Kobe | 300g (LF) (NF)

Kobe Beef grilled over binchōtan charcoal
Maldon salt flakes, served with a
Green Asparagus, Zucchini Flower
Broccoli and steamed Nishiki rice

€ 240

OWARI NO AJI

Handcrafted Mochi | 30g (GF) (LF) (NF)

Black sesame
Mandarin
Coconut

€ 6

Matcha Purine | 80g (GF) (LF) (NF)

Matcha purine
Mandarin segments, Yuzu pearls
Lemon leaf oil, caramelized skin

€ 16

Yama & Ume | 90g (NF)

Goat cheese mousse, cherry gel
Fermented cherry compote
Cherry crunch

€ 14

(GF) Gluten Free (LF) Lactose Free (V) Vegetarian (Y) Vegan (LS) Locally Sourced (NF) Nut Free

All prices are in Euros, inclusive of VAT, and subject to a 10% service charge.

