

MAINS

MISO SUZUKI 400gr grilled seabass fillet, shiro miso mirepoix	145
SHIO BREAM whole grilled sea bream, preserved lemon, mitsuba, ponzu	120
 NIHON SOBA buckwheat noodles, fried tofu skin, spring onions	44
 YAKI UDON stirred with greens, soy, chili sesame oil	62
AKA BABY CHICKEN shiro miso, chili paste, ginger, toasted sesame	110
SESAME SOYA BEEF tenderloin, sweet soya and roasted sesame seeds	157
RIBEYE 220gr, truffle ponzu, brown butter miso hollandaise	145
LAMB CHOPS spiced with shiso pesto	129
JAPANESE WAGYU SIRLOIN 200gr, fresh wasabi, smoked sea salt, garlic chips	405
LOBSTER red yuzu kosho lobster	340
ASARI SAKAMUSHI steamed clams, lemongrass, fresh ginger	80

SIDES

 STEAMED RICE	22
 MUSHROOM YAKIMESHI mushroom fried rice, sesame oil, hondashi, garlic chips	46
 KINOKO MISO assorted mushrooms, truffle saikyo miso	31
 JAGA BATA grilled potatoes, lime ponzu foam, crispy onion	32
 TSUKEMONO chef's homemade japanese pickles	17

DESSERTS

RINGO GATEAUX layered fuji, miso caramel, vanilla ice cream	39
CHOCOLATE SOUFFLE coffee disc, hazelnut ice cream	42
KINAKO PISTACHIO CHEESECAKE caramel nuts, sour cherry compote	38
MOCHIMORE tiramisu, shio caramel or strawberry	35
MOCHI ICE handmade and seasonal – ask your waiter	35
WARABI MOCHI BOWL mochi dough, exotic fruits, homemade vanilla ice cream	42
ICE CREAM and SORBETS handmade and seasonal – ask your waiter	20
OIWAJ PLATTER mix of 4 desserts for celebrations	195

SUSHI (2PCS) SASHIMI (3PCS)

HAMACHI yellowtail	43
AJI horse mackerel	48
IKURA salmon roe	50
EBI shrimp	39
SUZUKI seabass	43
SHIME SABA pickled mackerel	44
IKA squid	35
O-TORO fatty tuna	58
CHU-TORO semi fatty tuna	52
AKAMI blue fin tuna loin	47
SAKE scottish salmon	42
KINME DAI japanese red snapper	62
HOTATE scallops	46
TAKO octopus	37
UNI sea urchin	150
UNAGI freshwater eel	39
TAMAGO japanese omelette	30

MAKIS

TORO TAKU MAKI toro tartare, takuwan	59
SPICY TUNA blue fin tuna, pickled jalapeno, tobiko	48
SPICY SALMON salmon, cucumber, avocado, kizami wasabi	41
SUZUKI MAKI seabass, chives, wasabi mayo	42
SALMON MAKI salmon, avocado, japanese mayo	41

CHEF's MORIAWASE

NIGIRI (7pcs)	110
SASHIMI (10pcs)	122

NIRI CRAFTED

 MYOGA NIGIRI pickled ginger bud, nikiri soy	36
WAGYU ABURI nikiri soy, kizami wasabi	68
 YASAI NIGIRI SET daikon, avocado, lotus root, mitsuba, green mustard	36
ABURI SALMON yuzu daikon, nikiri soy	55
UNAGI OSHI SUSHI sansho pepper, unagi sauce	48

CRISPY CALIFORNIA crab meat, avocado, cucumber, tenkasu	42
EBI TEMPURA prawn tempura, spicy mayo, tenkasu	45
 YASAI MAKI cucumber, avocado, takuwan, sesame seeds	31
CRUNCHY CRAB soft shell crab, cucumber, mustard miso	51
UNAGI KYURI MAKI freshwater eel, cucumber, white sesame, unagi sauce	41
LOBSTER MAKI fresh lobster, shiso, yuzu granita	150

5% vat included



COLD

SPINACH NASU GOMA roasted eggplant, blanched spinach and stems	48
ASIAN MIX WITH YUZU DRESSING seasonal vegetables, singular cuts	45
TAKO WAKAME SALAD octopus, seaweed, wasabi-na dashi	48
AJI TATAKI japanese horse mackerel, myoga, spring onion	59
TORO SAKUSAKU NORI fatty tuna tartare, nikiri soy, seaweed crackers	68
HAMACHI GOMA PONZU thin sliced yellowtail, ponzu, sesame, it lingers	62
SAKE GINGER PONZU thin sliced salmon, ginger ponzu, micro greens	58
WAGYU TATAKI wafu, truffle oil and negi	84
NAMA GAKI fresh gillardeau oyster No5, ponzu, momiji oroshi, negi	27

HOT

EDAMAME steamed soya beans, sea salt	26
PIRI KARAI EDAMAME stir fried edamame, chili garlic sauce	28
MISO SHIRU miso soup, tofu, wakame, spring onions	20
KINOKO MISO SHIRU assorted mushrooms miso soup and chives	30
CHICKEN KARAAGE crispy chicken bites, chili daikon, ponzu	45
SHRIMP TEMPURA lightly fried shrimp pebbles, chili mayo	55
YASAI KAKIAGE assorted vegetable tempura, tentsuyu, chili daikon ADD HOSHIEBI	39 44
CORN TEMPURA sweet corn kakiage, ponzu, shichimi for character	45
SUZUKI AGEDASHI golden crisp seabass, tentsuyu sauce, chili daikon	39
YASAI GYOZA veggie dumplings, katakuriko wings, chili soya	44
IKA KARAAGE classic, crispy and lightly fried squid with yuzu mayo	48
SOFTSHELL CRAB generously seasoned and served, miso mustard	56
KAWA EBI KARAAGE lake shrimp tempura	40

YAKITORI/ROBATA



YASAI	
SHISHITO japanese pepper, yakitori sauce	28
ASPARAGUS smoky, light soya, toasted bonito flakes	33
NASU peeled eggplant, sweet red miso	18
SAKANA	
TAKO octopus, soya, yuzu kosho	27
IKA squid, sweet yuzu kosho marinade	22
HOTATE BUTTER scallops, mirin, mitsuba, salted butter	75
NIKU	
WAGYU KUSHIYAKI fresh ginger, soya, kizami wasabi	49
TORI MOMO thigh, lemon salt, roasted garlic mayo	12
HEARTS yakitori sauce, shiokonbu	10
LIVER sesame oil, spring onion	11
BONJIRI chicken tail, neri ume, red yuzu kosho	12
TSUKUNE minced meat, truffle oil, fresh egg yolk	16
TEBASAKI chicken wings with mirin and lemon	20