

small dishes

beef tartare	ponzu, truffle, shiitake mushroom, shimeji pickle and tapioca cracker 16
ceviche - sea bream	coconut milk, yuzu, coriander, green chili 16
seabass new style sashimi	yuzu dressing, truffle, microgreens salad 18

hot plates

prawn dumplings	red chili, ginger, basil, red curry 18
artichokes	artichokes, yuzu hollandaise, grapefruit, summer truffle, pecorino cheese 15
eggplant	eggplant, miso glaze, sesame dressing, cashews, bonito flakes 13

salad

pear duck salad	duck confit, pear, mizuna, coriander, mint and hoisin & plum dressing 18
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tempura

shrimps tempura	shrimps with spicy mayonnaise and tsuyu sauce 16
squid tempura	squid with chili jam, spear mint, ginger and lime 16
vegetables tempura	asparagus, baby corn, shishito pepper and king oyster mushroom with tsuyu sauce 13

robata

lamb chops	lamb chops, chili, garlic, ginger, pickled cucumber 22
sirloin flap	marinated with soy & sesame oil 26
black cod	honey miso with pickled daikon 34
sea bream	green curry, edamame, jasmine rice 21
grilled baby chicken	yuzu kosho marinated with lemon 24

side dishes

broccolini	miso, mirin and soya dressing 8
asparagus	namayasai sauce, roasted sesame 8
country potatoes	cacio e pepe, truffle 8

desserts

chocolate	milk chocolate with tonka, bitter chocolate with ginger, crispy cacao biscuit, caramel ice cream 10
matcha brûlée	matcha maiden tea, cherries black sesame 9
churros	homemade praline, coconut ice cream, passion fruit sauce 13