

SALADS

Simple, flavorful, and precise. Crafted to open the experience and reset the palate, our salads prepare you for the hand rolls that follow or perfectly complement them.

KINOKO Kikurage Mushrooms, Sesame Shoyu Dressing, Daikon, Carrot, Crispy Nori Furikake	40	SUNOMONO Cucumber, Tomato, Crispy Garlic & Shallots	40
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HANDROLLS

Expertly crafted sushi rolls made with ingredients wrapped in nori seaweed and rice, featuring fresh seafood, vegetables, and flavorful sauces.

À LA CARTE

AVOCADO	25
CUCUMBER	25
TRUFFLED SHIITAKE	45
HAMACHI	35
SPICY HOTATE	50
SAKE	35
AMALFI SAKE	45
SPICY TUNA	50
TORO TAKU	80
KANI	50
NEGITORO	50
ZESTY NEGITORO	65
SPICY AKAMI	65
SPICY KING KANI	95
A5 WAGYU	90
LOBSTER	130
FOIE GRAS	130
SURF 'N TURF	130
HOKKAIDO UNI	140

SETS (No Substitutions)

SET OF 3 Sake, Hamachi, Spicy Tuna	95
SET OF 4 Sake, Negitoro, Spicy Tuna, Avocado	125
SET OF 5 Sake, Negitoro, Spicy Tuna, Avocado, Kani	160
 KIDS SET OF 3 (Only for Kids): Avocado, Shiitake, Cucumber	60

CAVIAR GIAVERI WHITE STURGEON	30G	400
	50G	700

NIGIRI & SASHIMI

NIGIRI - Expertly sliced raw fish resting atop a tender pillow of perfectly cooked sushi rice. Enhanced with a subtle brush and a dab of wasabi applied with the utmost restraint to allow the natural essence to shine. *Served 1 pc.*

SASHIMI - A cornerstone of Japanese cuisine presented in pristine simplicity and unparalleled freshness. Sashimi showcases the purest expression of raw fish or seafood in meticulously sliced into thin, elegant pieces. *Served 4 pcs.*

VARIETY	NIGIRI	SASHIMI	CAVIAR ADD-ON	
BLUEFIN AKAMI	30	70	CAVIAR	25
BLUEFIN CHUTORO	35	75		
BLUEFIN OTORO	40	85		
HAMACHI	25	50		
HOTATE	30	65		
KANPACHI	30	60		
SAKE	20	45		
SAKE TORO	37	75		
MADAI	45	90		
SHIMA AJI	45	90		
TUNA GUNKAN	55	-		
A5 WAGYU	55	-		
A5 WAGYU GUNKAN	55	-		
UNI GUNKAN	90	-		
A5 ROYALE WAGYU	130	-		

Allergen Warning: All items may contain soy, sesame, and traces of gluten. King crab and Hokkaido sea scallops are shellfish; vinegars contain sulfites; aiolis contain egg, soy, and may have traces of mustard and sulfites. Gluten-free soy sauce available upon request. We use only the freshest fish and seafood from reputable suppliers. Consumption of raw fish and seafood may increase the risk of foodborne illness. All prices are inclusive of 5% VAT.



CRUDO Served 6 pcs.

A composed sashimi dish, our crudo dishes present delicately sliced raw fish accompanied with vibrant accents of infused oils and delicate sauces. The buttery richness of the fish harmonizing with the bright acidity of accompanying elements is a celebration of simplicity and sophistication.

MAGURO Bluefin Tuna / Pickled Cucumber / Ponzu	90	SAKE Salmon / White Ponzu / Grapes	65
HOTATE Scallop / Orange / Ponzu	85	KANPACHI Amberjack / Thai Chili / San Bai Zu	75
HAMACHI Yuzu Cilantro / Black Garlic Salsa / Jalapeño	90		

DONBURI

A comforting bowl of premium Japanese rice topped with carefully crafted ingredients, finished with fresh garnishes and bold umami flavors.

WAGYU DON A5 Wagyu, Crispy Garlic, Habanero Aioli, Rice	275	LOBSTER DON Charred Canadian Lobster, Yuzu Garlic Butter, Pickled Jalapeño, Rice	325
MAGURO DON Bluefin Akami & Chutoro, Sweet Soy, Chili Garlic, Shiso Rice	175		

DESSERTS

Locally made mochi with subtle texture and flavor, for a light, comforting finish.

ASSORTED MOCHI Served 3 pcs	75
ADDITIONAL MOCHI +25	

SODAS - WATER

STILL 500ML	20
SPARKLING 500ML	22
FRIO COLA ZERO	23
FRIO COLA LITE	23
FRIO LUMII	23
FEVERTREE GINGER ALE / MEXICAN LIME SODA	25
HOMEMADE LEMONADE	25
HOMEMADE ICED TEA	25
ASAHI DRY BEER ZERO	35

TEA SELECTIONS

JASMINE DRAGON PEARLS	25
JIN XUAN MILK OOLONG	25
FUKAMUSHI SENCHA ORGANIC	25
SAICHO SPARKLING TEA	38
DARJEELING	
OSMANTHUS	
HOJICHA	
JASMINE	

