

GLUTEN FREE

SNACKS

Edamame
Sake, Olive Oil, Sea Salt, Lemon

5

Padron Peppers
Lemon-Miso, Sesame

6

SMALL DISH

[COLD]

WONTON BOMBS
Singapore Chilli Crab, Avocado, Fried Shallot, Pickled Chilli

14

BEEF TATAKI
Onion Ponzu, Negi, Garlic Crisps

19

Yellowtail Sashimi
Kizami Wasabi, Jalapeno, Yuzu-Soy

19

Sashimi 'Pizza'
Blue Fin Tuna, Wasabi Tobiko, Truffle Ponzu, Sesame

19

Kale Salada
Oshitashi, Pickled Shimeji, Goma Dressing, Kale Crunch

9

[HOT]

Nasu Dengaku
Miso-yaki Aubergine, Walnut, Sancho, Pickled Daikon

9.5

Satay [2 sticks]
Meaty Pulled Shiitake, Satay Dip, Thai Herbs

9.5

SOMETHING CRUNCHY

BABY SQUID
JALAPENO DIP, DAIKON PICKLE, LIME

SASHIMI TACOS

[TRUFFLE, PONZU, SHALLOT]

Blue Fin Tuna
Salmon
Yellowtail
Avocado

12

10

10

8

BIG DISH

HISPI CABBAGE
Wood-fired, Brown Butter, Ponzu, Black Truffle, Dried Miso

14

Black Cod
Miso-Scorched, Aji-Amarillo Jam, Kaffir Mayo, Fried Shallot, Lettuce Cups

22

Duck Red Curry
Slow Cooked Duck Leg, Lettuce Cups, Herb Salad, Crispy Shallot, Pickles

22

SUSHI BAR

TATIKI [QUICK SEAR SASHIMI]

BLUE FIN AKAMI, TRUFFLE PONZU, SOY CRUNCH
SALMON, YUZU, GARLIC

16

14

SASHIMI OMAKASE

3 KINDS
5 KINDS

16

19

NIGIRI OMAKASE

6 KINDS
8 KINDS

16

20

MAKI ROLLS

SALMON
AVOCADO, YUZU KOSHO MAYO

14

SPICY TUNA
BLUE FIN, HOT MISO, CHIVES

14.5

CHILLI CRAB
CUCUMBER, AVOCADO, CRISPY SHALLOTS, SINGAPORE CHILLI CRAB SAUCE

16

HOSOMAKI
[LITTLE ROLLS]

CUCUMBER
AVOCADO

8

8