

Starter

Norwegian Salmon and Jalapeño

Served with Yuzu Soy

25

French Vine Tomato

Served with Homemade Jelly

18

Tatami Iwashi & Fugu Mirin Boshi

Grilled Baby Sardine Sheets

&

Dried Seasoned Puffer Fish

20

Truffle Potato Salad

Mashed Potato, Truffle Oil, Truffle Sliced

8

Bafun Uni Sashimi (40gram)

Served with Sushi Rice, Kyuri, Seaweed

62

Oyster Shooter (Half Dozen)

Choice of

Ponzu Sauce

35

OR

Yuzu Ume Jelly

35

Wagyu Tataki (80gram)

Mozzarella Cheese, Spicy Ponzu

35

Bluefin Tuna Tartare

Chopped Tuna, Japanese Pickles, Egg,

Spring Onion, Wasabi, Tosasu Shoyu

35

Tuna Pizza

Served with Ponzu Mayonnaise

20

Wasabi Prawn

Served in Shot Glass

&

Garnished with Dried Raisin

22

Makimono

The House Bar Maki

Salmon, Mango, Kyuri, Avocado,
Mentaiko Sauce,
Homemade Sweet Sauce

22

Torotaku

Chopped Tuna Belly, Pickled Radish,
Spring Onion

28

Green Forest

Coral Lettuce, Avocado, Kyuri,
Pomegranate Sauce, Spicy Mayonnaise

16

Unagi Oshizushi (5pcs)

*Sushi Rice seasoned with
Arima Sansho & Kizami Yuzu*

25

Temaki (Handroll)

Spicy Salmon

Salmon, Avocado, Mango

10

California

Snow Crab Meat, Kyuri, Avocado,
Tobiko Roe

10

Negitoro, Uni and Caviar

Chopped Tuna Belly with Spring Onions,
Sea Urchin, Kaluga Caviar

28

Foie Gras and Hotate (2pcs)

Foie Gras, Hokkaido Scallop,
Homemade Sweet Sauce

26

Unakyu

Grilled Freshwater Eel, Kyuri

12

Main Dish

Wagyu Sanshoyaki (100gram)

Served with Japanese Pepper

75

Wagyu Sando

Wagyu Steak, Kaluga Caviar,
Tonkatsu Sauce

65

Wagyu Donabe

Miyazaki Wagyu, Chives, Truffle Oil,
Sliced Truffle

Shio Kombu, Vegetables

85

Kani Donabe

Snow Crab, Salmon Roe and Vegetables

55

Hotate Truffle Somen (Cold)

Hokkaido Scallop, Sea Urchin,
Salmon Roe, Sliced Truffle, Truffle Oil,
Shio Kombu

32

Foie Gras Gyudon

Sliced US Beef, Foie Gras,
Pickled Radish,
Homemade Sweet Sauce

35

Uni Pasta

Sea Urchin, Salmon Roe,
Sea Urchin Sauce

30

Kake Udon

Sweet Beancurd Skin,
Japanese Fish Cake, Vegetables

15