

## ***Starter***

### **Truffle Potato Salad**

*Mashed Potato, Truffle Oil, Sliced Truffle*

10

### **Bettarazuke**

*Homemade Pickled Radish*

6

### **Dashimaki Tamago (2 Skewers)**

*Rolled Omelette in Skewer*

6

### **Truffle Edamame** *(Coated with Shio Kombu)*

8

### **Shoyu-marinated Hamachi**

25

### **House Bar Salad (Individual)**

*Ice Plant, French Vine Tomato, Tofu, Parma Ham*

*Served with Sesame Vinaigrette Dressing*

8

### **Tatami Iwashi & Fugu Mirin Boshi**

*Grilled Baby Sardine Sheets*

*Dried Sweet Sake-Seasoned Puffer Fish*

20

### **Hyogo Oyster (Half Dozen)**

*Served with Ponzu Sauce*

35

### **Bafun Uni Sashimi (40grams)**

*Served with Kyuri, Seaweed, Wasabi*

68

### **Wagyu Tataki (80grams)**

*Seared A4 Miyazaki Wagyu, Red-grated Radish, Ponzu Sauce*

38

### **Bluefin Tuna Tartare**

*Chopped Tuna Belly, Pickled Radish, Avocado, Tobiko,*

*Kaluga Caviar, Spring Onions, Kyuri*

35

### **Wasabi Prawn**

*Garnished with Umeshu-infused Dried Raisins*

22

### **Foie Gras Terrine** *(Served with Salad & Baguette)*

30

## ***Makimono***

### **Negitoro**

*Chopped Tuna Belly, Spring Onions*

18

### **Yasai**

*Tomato, Avocado, Kyuri, Pickled Radish, Kampyo*

16

### **Unagi Oshizushi (6pcs)**

*Sushi Rice seasoned with Arima Sansho & Kizami Yuzu*

32

### **Spicy Salmon**

*Norwegian Salmon, Kyuri, House Spicy Sauce*

18

### **Chirashi Maki**

*Snow Crab, Sea Urchin, Bluefin Tuna, Scallop, Prawn,  
Omelette, Kampyo, Kyuri*

62

## ***Temaki (Handroll) & Nigiri Sushi***

### **Spicy Salmon**

*Norwegian Salmon, Kyuri, House Spicy Sauce*

12

### **Foie Gras and Hotate Nigiri (2pcs)**

*Foie Gras, Hokkaido Scallop, Homemade Sweet Sauce*

26

### **Unakyu**

*Grilled Freshwater Eel, Kyuri*

16

### **Uni Gunkan (2pcs)**

*Served with Jalapeno*

36

## Main Dish

### **Baked Pork Jowl**

*With Salt & Pepper*

20

### **A5 Miyazaki Wagyu Steak (120grams)**

75

### **Wagyu Sando**

*A5 Miyazaki Wagyu Steak, Kaluga Caviar, Sweet & Sour Sauce*

65

### **Donabe**

*A5 Miyazaki Wagyu – 88 (Topped with Sliced Truffle)*

*Kani – 58 (Topped with Sakura Shrimp)*

*Both served with Edamame*

### **Hotate Truffle Somen (Cold)**

*Hokkaido Scallop, Salmon Roe, Sliced Truffle,  
Truffle Oil, Shio Kombu*

28

### **Gyuniku Shabu-Shabu Don (Individual)**

*Sliced US Beef, Pickled Radish, Vegetables*

*Sesame Vinaigrette Dressing, Spring Onions*

16

### **Creamy Spinach-stuffed Ravioli**

*Sea Urchin, Salmon Roe, Sea Urchin Cream Sauce*

36