

**F O O D**

## FOOD

20

### **TATAMI IWASHI & FUGU MIRIN BOSHI**

GRILLED BABY SARDINE SHEETS,  
DRIED SWEET-SAKE SEASONED PUFFER FISH

35

### **HYOGO OYSTERS**

SERVED WITH HOUSE PONZU  
(HALF A DOZEN)

13

### **HOUSE SALAD**

FRENCH VINE TOMATO, SEASONED SEAWEED,  
BABY OCTOPUS

25

### **BLUEFIN TUNA TARTARE**

CHOPPED TUNA BELLY, PICKLED RADISH,  
SPRING ONION, KYURI, TOBIKO,  
PONZU, MONAKA,  
(3 PIECES)

18

### **NEGITORO HOSOMAKI**

CHOPPED TUNA BELLY, SPRING ONIONS

13

### **SPICY SALMON HOSOMAKI**

NORWEGIAN SALMON,  
KYURI, HOUSE SPICY SAUCE

29

### **HOUSE POKE DON**

NORWEGIAN SALMON, YELLOWTAIL, SCALLOP,  
CHOPPED TUNA BELLY, IKURA,  
RED VINEGAR SUSHI RICE

29

**SALMON HOTATE TRUFFLE SOMEN**

NORWEGIAN SALMON, SCALLOP, IKURA,  
TRUFFLE OIL, SHIO KOMBU

30

**UNAGI MAKI**

TIGER PRAWN, UNAGI, TOBIKO,  
HOUSE EEL SAUCE, KYURI

35

**NEGITORO UNI HAND ROLL**

NEGITORO, UNI

18

**UNAGI HAND ROLL**

UNAGI, HOUSE EEL SAUCE, KYURI

30

**TONKOTSU UNAGI RISOTTO**

ORZO RICE, UNAGI, CONFIT GARLIC, PORCINI  
MUSHROOM, TONKOTSU BROTH, KOMBU FLAKES