

F O O D

STARTERS

13

HOUSE SALAD

SEASONAL GREENS, FRENCH VINE TOMATO,
HOUSE GOMA SAUCE

18

EBI WASABI

TIGER PRAWN, HOUSE WASABI SAUCE,
BONITO FLAKES

18

SALMON SKIN & HOUSE CASHEWS

SERVED WITH HOUSE SPICY SAUCE

25

TATAMI IWASHI & FUGU MIRIN BOSHI

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

25

TEBA GYOZA

CRAB, CHICKEN, HOUSE TERIYAKI

28

BLUEFIN TUNA TARTARE

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

28

SEASONAL FISH CARPACCIO

SEASONAL FISH, JALAPENO, TRUFFLE SHOYU

38

WAGYU TATAKI

A5 KAGOSHIMA WAGYU, HOUSE PONZU, TOBASCO,
PARMESAN CHEESE

38

HYOGO OYSTER

SERVED WITH HOUSE PONZU
(HALF A DOZEN)

58

TARABAGANI

BAKED KING CRAB LEG,
HOUSE TARTAR SAUCE, LEMON

68

BAFUN UNI SASHIMI

SERVED WITH CUCUMBER & ROASTED SEAWEED

MAKIMONO

SUSHI ROLLS

18

GREEN FOREST MAKI

SEASONAL GREENS, HOUSE GOMA SAUCE,
CHERRY TOMATO

28

ABURI MENTAICO SALMON MAKI

NORWEGIAN SALMON, CUCUMBER,
HOUSE MENTAICO SAUCE

38

UNAGI PRAWN MAKI

TIGER PRAWN, UNAGI, TOBIKO,
HOUSE TERIYAKI SAUCE

68

UNI KANI MAKI

UNI, KING CRAB, KALUGA CAVIAR

TEMAKI

HANDROLL

18

HOTATE TEMAKI

SCALLOP, CUCUMBER

18

EBI TEMAKI

TIGER PRAWN, CUCUMBER

20

SEASONAL FISH TEMAKI

SEASONAL FISH, TRUFFLE SHOYU

20

UNAGI TEMAKI

EEL, CUCUMBER

36

NEGITORO UNI TEMAKI

CHOPPED BLUEFIN TUNA , UNI
SPRING ONION

MAINS

28

LU ROU DON

BRAISED KATSUO, BONITO FLAKES

28

GYUDON

RIBEYE, HOUSE GARLIC SAUCE, TAKUAN

38

TRUFFLE SOMEN

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

38

BAKED LOBSTER TAIL

LOBSTER TAIL, HOUSE MENTAICO SAUCE,
HOUSE TERIYAKI SAUCE, IKURA

48

UNI PASTA

BAFUN UNI, CREAM, SPHAGETTI, IKURA

58

KAISEN SOMEN

TIGER PRAWN, SCALLOP, NORWEGIAN SALMON,
HAMACHI, CLAM, WAKAME, SOMEN

68

WAGYU SANDO

SHOKUPAN, A5 KAGOSHIMA WAGYU,
TONKOTSU SAUCE, KALUGA CAVIAR

78

A5 WAGYU STEAK (120G)

A5 KAGOSHIMA WAGYU, SANSHO,
YUZU KOSHO