

















495

ALL COURSES ARE DESIGNED FOR SHARING

STARTERS

Edamame (v) — Steamed, sea salt or spicy
Fried chicken — Okinawan black sugar, garlic, fresh chilli
Salmon Usuzukuri — coconut ponzu, watermelon radish,
coriander cress, chilli

Tartare — Torched Wagyu, pickled rakyo, wasabi, pane caresau

SUSHI & SASHIMI

Sashimi & maki selection — 4 kinds of sashimi & seasonal maki

MAIN COURSE

Tempura — Sakura Ebi kakiage Hamachi kama — Salt grilled, Asian chimichurri Takana fried rice (v) — Sweet corn, garlic, egg

DESSERT

Matcha Lava — Roasted white chocolate, vanilla ice cream, soba cracker

No service charge included. All tips go to staff

