

## CHEF'S PLATTERS

Sashimi moriewase — 5 types, 10 pcs of Japanese sashimi	310	Kite selection — 8 pcs sashimi, 8 pcs nigiri, 1 maki roll	780
● Hon maguro — 12 pcs selection akami, chu-toro, o-toro in sushi & sashimi	590	Kite deluxe — 12 pcs premium sashimi, 12 pcs premium nigiri, 2 maki rolls	1280
Selection tokusen nigiri — 7 pcs premium sushi	390	● Aburi nigiri — Selection chu-toro, salmon, Hamachi, scallop	nigiri (4) / nigiri (8) 250/460
Shojin sushi (v) — 6 pcs of vegetarian sushi & konpyo maki	210		

## NIGIRI EXPERIENCE

( 2 pcs )

● Hamachi truffle — Yellow tail, truffle aioli, red onion, shiso	120
Chu-toro — Semi fatty tuna, soy glaze, kizami wasabi	180
Sake goma — Albacore salmon, goma sauce, roasted sesame seeds	95
Notate deluxe — Kombu marinated scallops, crispy shallots, soy glaze	140
Wagyu uni — Wagyu beef, pickled myoga, sea urchin	190

## NO-RICE ROLLS

● Kalifornia — Steamed crab, avocado, cucumber, crab oil, lemon salt, kyuri wrap	190
Sunshine dragon — Poached prawn, spring onion, mango, spicy mayo, daikon wrap	140
Spicy salmon — Seared salmon, shichimi, tare, ikura, avocado, nori, daikon wrap	130
Saba-boshi — Marinated mackerel, ginger, negi, umebochi, shiso, kyuri wrap	140

## KKO MAKI

Tempera yasai (v) — Sweet potato, takuan, burdock, lotus root, shiso, tempura	130
Spicy tuna erush — Tuna, avocado, shiso, ikura, takuan, belbu erush	180
Shiso spider — Soft-shell crab tempura, mentaiko, pickled myoga, shiso dip	140
● Spicy deer — Fried fennel, cabbage, pickled carrot, tobiko, chili jam	160
Wagyu'eniku — Wagyu beef, asparagus, caramelized onion, garlic chips	190
● Honjakkō otoro — Smoked etoro, shiso leaf, kizami wasabi, black tobiko, uni	240



## SUSHI & SASHIMI

	nigiri (2) / sashimi (2)		nigiri (2) / sashimi (2)
Bluefin akami — Tuna loin	120/160	Shima aji — Striped jack	110/140
Bluefin chu-toro — Semi-fatty tuna	160/190	Madai — Red seabream	85/110
Bluefin o-toro — Fatty tuna belly	200/260	Saba — Vinegared mackerel	100/130
Ketaue — Skipjack tuna	120/160	Batas ebi — Spot prawn	100/130
Sake — Salmon	75/95	Ama ebi — Sweet prawn	85/110
Hamachi — Yellowtail	85/110	Notate — Sea scallop	110/140
		Ikura — Salmon roe	95/120
		Uni — Sea urchin roe	210/280

Please ask about our daily selection of seasonal fish and seafood from Japan