

SNACKS

King Mie Oyster 7/per piece

Truffle infused dressing, Ikura, spring onion

Uni "taco" 8/per piece

hokkaido uni, potato salsa, tempura oba leaf, dashi jelly

Oyster Croquette 5/per piece

hokkaido oyster, smoked cheese, avruga caviar

Uni Jellyfish 16

flying fish roe, marinated tomato concasse, seaweed tuile, yuzu belote

Truffle Sea Vegetable 12

mixed sea vegetable (ice plant, sea grapes, sea asparagus, wakame),
truffle goma dressing, shredded seaweed, osmanthus leaf

Grilled Stingray Fin 9

siracha mayo

Aburi Vegetable Salad 9

french bean, cucumber, fermented mushroom, fried shallots, local ebi

Spicy Edamame 6

butter garlic sauce, furikake, ebiko, sakura ebi

Unagi Bones 9

mentaiko mayo

JIDAI HANDROLL

Green Lip Abalone 26

Hazelnut, bamboo shoot, butter miso emulsion, avruga caviar, chervilcress, ito tonkarashi

Otoro Fatty Tuna 26

Sakura floss, fried shallots, tobiko, sakura ebi, osmanthus

Tasmanian King Salmon 22

Shoyu ikura, wakame, ikura, ponzu shoyu, diced cucumber, pickled ginger, chopped chive, chrysanthemum leaf

YAKITORI

Chicken Thigh	3
Chicken Wing	4
Chicken Skin	4
Chicken Heart	3
Chicken Meatball	4
Iberico Pork	7
Baby Eel	7
Octopus leg	6
Firefly Squid	6
King Prawn	6
Shitake Mushroom	3
Japanese Leek	3
Shishito Pepper	4

SHARING PLATES

Curry Botan Ebi 23

Prawn katsu, prawn tartar, prawn roe, mandara curry foam

Frog Leg Karage 28

Braised leek, mentaiko mayo, ebiko, burnt leek oil

King Crab Squid Udon 24

Chawanmushi, crab beurre blanc, shoyu bamboo shoot

Challan Duck and Leeks 26

Avruga caviar, yuzu kosho, burnt butter, red endives salad

Tako Wasabi 21

Miso Carrot Puri, tako tentacles, marinated cucumber, layu potato salad

Bincho Spanish Mackerel 23

Burnt lemon ash, wasabi cream cheese, bonito flakes, herb oil

Maitake and Foie Gras 23

Dashi mushroom ketchup, porcini foam, cured egg yolk

Sea Cucumber Duck Confit 34

Tiger sea cucumber, shoyu ginger broth, 16hrs glazed duck confit

Char Siu Sakura Pork Rack 54

Apple ginger chutney, compressed ume daikon

Unagi Donabe 56

Pork-fat rice, prawn dashi broth, puff rice

Miyazaki A5 Wagyu 86

Miso onion, sake uni sauce, sweet mustard

SWEETS

Hokkaido Milk Mille 9

Daifuku mango 9

Daifuku matcha 9

(3piece)

Kyoho- Grape Gelato 6

Seasalt Gelato 6

SAKE

Born Junsui Junmai Daiginjyo 300ml 48

Masumi Sanka Jinmai Daiginjyo 58

720ml

Shochikubai Gold Leaf Tokubetsu Junmai 78

Katsuyama En 98

Born Gold Junmai Daiginjyo 108

Nanbubijin Junmai Daiginjyo 118

Premium Tokubetsu 128

Hide No Tsuru Junmai Dai Ginjyo 158

Maboroshino Taki Dai Ginjyo 168

Kubota Manju Junmai Dai Ginjyo 188

Issoyokofuku Dai Ginjyo 198

Born Chogin Junmai Daiginjyo 508

1.8L

Dassia (45) 228

Dassia (23) 468

Dassia (39) 378

Juyondai Homemaru (十四代) 1888

Juyondai Ginjyo Ginsen Namazume 1688

Juyondai Junmaishu Nakadori Mukora 1688

BEER

Asahi White

half pint

full pint

7

13

Suntory White

8

14

TEA

Yuki Baisen Sencha

16 pot

Houjicha Kaori fumi

16 pot

Genmaicha hanafubiki

16 pot

Shizuoka ujien

6 glass