

Katachi-Style Menu

From 6PM to 10PM

Chef Keiji Matoba draws his inspiration from the beauty of nature along with it's simplicity and diversity.

Always looking for excellence, he surrounds himself with the most experienced chefs.

He transcribes his passion by curating sushi dishes from prestigious products, imported weekly from Japan, to provide the best

experience for his guests.

Thereby, he invites us to discover the tradition of washoku cuisine, based on balance and harmony of flavours.

Omakase-Style Course Menu

祭 MATSURI 98

前菜三種	3 kinds Appetizer
椀物	Umami Soup
刺身三種盛り	3 kinds Sashimi
銀鱈西京焼き盛り合わせ	Grilled Black Cod Platter
にぎり 八貫	Nigiri Sushi 8
汁	Miso Soup
甘味	Dessert

政 MASA 128

前菜五種	5 kinds Appetizer
椀物	Fast Umami Soup
刺身三種盛り	3 kinds Sashimi
にぎり 三貫	Nigiri Sushi 3
鴨の照り焼き	Teriyaki Duck
にぎり 三貫	Nigiri Sushi 3
天麩羅	Ebi Tempura
上にぎり 三貫	Premium Nigiri Sushi 3
汁	Miso Soup
甘味	Dessert

形 KEI-STYLE 188

前菜五種	5 kinds Appetizer
椀物	Fast Umami Soup
刺身三種盛り	3 kinds Sashimi
雲丹	Uni(sea urchin)
上にぎり 三貫	Premium Nigiri Sushi 3
煮物 本日の魚煮付	Today Fish Dish
WAGYU 又は 鴨	WAGYU Beef Steak or Duck
上にぎり 四貫	Premium Nigiri Sushi 4
汁	Miso Soup
甘味	Dessert

Chef Recommend Assorted Nigiri Sushi

にぎり鮨盛り合わせ

梅 UME

9 貫 38

鮪、環八、鯛、鰯、サーモン、帆立、海老、いくら、玉子焼

Tuna, Greater Amberjack, Sea Bream, Horse Mackerel, Salmon, Scalloped, Sweet Prawn, Salmon Roe, Japanese Omelet

竹 TAKE

10 貫 48

トロ、鮪、環八、鯛、鰯、平目、サーモン、海老、いくら、鰻、玉子焼

Fatty Tuna, Tuna, Greater Amberjack, Sea Bream, Horse Mackerel, Flounder, Salmon, Sweet Prawn, Salmon Roe, Japanese Omelet

松 MATSU (Premium)

10 貫 68

雲丹、トロ、鮪、環八、金目鯛、縹鰯、平目、海老、いくら、穴子、玉子焼

Sea Urchin, Fatty Tuna, Tuna, Greater Amberjack, Alfonsino, Striped Jack, Flounder, Sweet Prawn, Salmon Roe, Japanese Omelet

*セット SET

小鉢、茶碗蒸し、味噌汁 Small dish, Chawan-mushi, miso soup

+ 10

湾 BAY (for 2-3p)

26 貫 98

Selection of 26 nigiri sushi

形 KEI (for 3-4p)

36 貫 128

Selection of 36 nigiri sushi

Nigiri sushi a la carte 2 pieces

サーモン	Salmon	6	平目(hirame)	Flounder	16
縹鰯(shima-aji)	Striped Jack	16	鮪(maguro)	Tuna	18
帆立(hotate)	Hokkaido Scallop	10	中トロ(chu-toro)	Fatty Tuna	28
環八(kanpachi)	Greater Amberjack	12	大トロ(oo-toro)	Premium Fatty Tuna	38
真鯛(tai)	Sea bream	14	生雲丹(uni)	Sea Urchin	38
烏賊(ika)	Squid	9	いくら(ikura)	Salmon Roe	18

Our Prices are subject to 10% service charge and prevailing government taxes at 7% Goods & Services Tax

Assorted Sashimi

お刺身三点盛り合わせ 鮪、環八、サーモン	Assorted 3 kinds of Sashimi Tuna, Salmon, Greater Amberjack	28
おまかせ刺身三点盛り合わせ トロを含む、おまかせ盛り合わせ	Omakase 3 kinds of sashimi Tuna belly with Chef choice	38
お刺身五点盛り合わせ 鮪、真鯛、縹鰯、サーモン、平目	Assorted 5 kinds of sashimi Tuna, Salmon, Greater Amberjack, Sea Bream, Flounder	48
おまかせ刺身五点盛り合わせ トロを含む、おまかせ盛り合わせ	Omakase 5 kinds of sashimi Tuna belly with Chef choice	68
おまかせ刺身七点盛り合わせ トロを含む、おまかせ盛り合わせ	Omakase 7 kinds of sashimi Tuna belly with Chef choice	88

Sashimi a la carte

サーモン	Salmon	16	平目(hirame)	Flounder	26
縹鰯(shima-aji)	Striped Jack	26	鮪(maguro)	Tuna	28
帆立(hotate)	Hokkaido Scallop	18	中トロ(chu-toro)	Fatty Tuna	38
環八(kanpachi)	Greater Amberjack	22	大トロ(oo-toro)	Premium Fatty Tuna	48
真鯛(tai)	Madai	26	生雲丹(uni)	Sea Urchin	48
烏賊(ika)	Squid	16	いくら(ikura)	Salmon Roe	18

Fusion Roll Sushi

カリフォルニア巻き	California Roll	18
Crab meat, salad, mayo, cucumber, sesame, onion crunch, Tobiko		
スパイシーサーモン巻き	Spicy salmon Roll	19
Salmon, avocado, spicy mayo, sesame, onion crunch, Tobiko		
スパイシー鮪巻き	Spicy Tuna Roll	21
Tuna, avocado, spicy mayo, onion crunch, Tobiko		
炙りサーモン巻き	Aburi Salmon Roll	22
Broil salmon, avocado, spring onion, spicy mayo, sesame, Tobiko		
海老天ぷら巻き	Ebi Tempura Roll	25
Prawn tempura, cucumber, tempura sauce, sesame, daikon, Tobiko		
ソフトシェル巻き	Soft Shell Roll	28
Soft shell crab tempura, salad, mayo, tempura sauce, sesame, Tobiko		

Maki Roll Sushi

かっぱ巻き	Kappa(cucumber) Maki	12
アボカド巻き	Avocado Maki	12
ベジ巻き	Vegetarian Maki	18
鰻きゅうり巻き	Unagi cucumber Maki	24
海鮮巻き	KAISEN(Mixed Seafood) Maki	28
ネギトロ巻き	NEGI-TORO(Tuna Belly & Spring Onion) Maki	33
オーシャン巻き	Ocean Maki	38
Tuna belly, yellow tail, salmon, pickled daikon, avocado, dried gourd		
シンガポール巻き	Singapore Maki	39
Wagyu sirloin steak with teriyaki, salad, spring onion, onion, shiitake, futomaki		

Appetizer

枝豆(edamamae)	Edamame Green Beans	6
あん肝ポン酢(ankimo ponzu)	Steamed Japanese Fresh Monkfish liver with Ponzu sauce	12
白身魚の南蛮漬け	Fried Fish Nan-ban marinated in Spicy Soy sauce Vinegar	12
蟹の茶碗蒸し(kani chawan-mushi)	Steamed egg custard with chicken, prawn with Crab meat	10
雲丹の茶碗蒸し(unii chawan-mushi)	Steamed egg custard with chicken, prawn with Uni(sea urchin)	18
米茄子の田楽味噌	Grilled Eggplant topped with Sweet miso Sauce	14

Deep fried

獅子唐の唐揚げ	Fried Japanese Shishito Green pepper	12
長芋の唐揚げ	Kara-age Fried Japanese Yam	12
若鶏の竜田揚げ	Tatsuta Fried Chicken	16
カキフライ(Kaki fly)	Deep Fried Breaded Oyster with Tartar Sauce	18
野菜天ぷら	Mixed Vegetable Tempura	18
天ぷら盛り合わせ	Prawn and Vegetable Tempura	24
海老天ぷら	Prawn Tempura 5p	28

Grill & Steam

本日の焼魚	Grilled Today's Japanese Seasonal Fish	38
本日の煮付	Stewed Today's Japanese Fish with Sweet Soy sauce	38
鶏の照り焼き	Grilled chicken with Teriyaki sauce	24
茄子と鴨ロースト	Rosted French Duck with Miso Sauce	28
鰻の蒲焼	Kaba-yaki Grilled Eel with Teriyaki sauce	32
サーモンの幽庵焼き	Grilled Salmon with Citrus teriyaki sauce	32
銀ダラの西京焼き	Grilled Black cod Marinated Sweet Kyo-to Miso	36
和牛サーロインステーキ	Japanese special Wagyu Sirloin Steak	78

Salad

海藻ベジタリアンサラダ	Seaweed Vegetarian salad	12
蟹と豆腐サラダ	To-fu & Crab Salad	18
刺身サラダ	Mixed Sashimi Salad	24

Miso Soup

若芽の味噌汁	Seaweed Miso soup	6
浅利の味噌汁	Clam Miso soup	10
海老の味噌汁	Prawn Miso soup	12

Rice & Noodles

ばらちらし	Bara-Chirashi Don	28
サーモンいくら丼	Salmon & Ikura(salmon roe) Don	26
柚子サーモン丼	Yuzu Salmon Don	18
うにいくら丼	Sea Urchin & Ikura(salmon roe) Don	S43/R68
うな重	Grilled Unagi(eel)Jyu (on rice)	34
ざる蕎麦(zaru soba)	Cold Soba with Dipping Sauce	18
おろし蕎麦(oroshi soba)	Cold Soba with Grated Radish	18
天ぷら蕎麦	Tempura Soba with Tempura”	28

Dessert

今川焼き (Imagawa-yaki)	Japanese Muffin with Sweet bean paste	9
わらび餅(Warabi mochi)	Bracken-Starch Mochi	9
アイスクリーム	Ice cream (Matcha, Sesame or Yuzu)	11
抹茶バームクーヘン	Matcha Mousse Cake	12