

COLD —

TUNA PIZZA 26

Umami aioli, shiso, truffle oil (gfa)
+ fresh black truffle 10 per 5g

ERINGI PIZZA 22

Umami aioli, shiso, truffle oil (gfa)
+fresh black truffle 10 per 5g

JEJU DOMI 22

Sea bream, tobiko, chojang

TROUT TATAKI 22

Mustard su miso, Kizami wasabi (gfa)

WAGYU / SCALLOP TARTARE 42

N25 Oscietra Caviar Reserve,
wasabi soy (gf)

CREAMY SPINACH 18

Goma dare, rayu (ve) (gf)

CORNISH SEAWEED 17

Amazu tomato, onion dressing (gf) (ve)

BURI CAVIAR 42

Hamach belly, miso gochujang,
N25 Oscietra Caviar Reserve

YELLOWTAIL JALAPEÑO 28

Cilantro, tomato salsa, yuzu soy (gf)

CAVIAR RESERVE

N25 Oscietra / Kaluga

30g 155 / 195

50g 240 / 380

HOT —

TACOS 18

Wagyu bulgogi,
roasted tomato ponzu (gfa)

DYNAMITE LOBSTER 46

Pickled Shimeji

CRISPY TOFU 14

Spicy soy glaze (ve) (gf)

MISO AUBERGINE 18

Mozzarella cheese,
sesame seeds (gf) (ve)

EDAMAME 7 / 14

Sea salt / Truffle (ve) (gf)

MISO SOUP 6

Seaweed, abura age, negi (gf)

ROCK SHRIMP 27

Creamy gochujang, chives

LAMB CHOP 34

Antichuco miso, crispy potato (gf)

A5 JAPANESE WAGYU STRIPLOIN

ISIH-YAKI / TOBAN-YAKI

90 per 100g

MAINS —

TURBOT 52

Sake butter, white asparagus

MISO BLACK COD 48

Yuja foam, padron pepper (gf)

JIDORI CHICKEN 28

Potato purée, teriyaki (gf)

WAGYU SHORT RIB 48

Braising juice, root vegetables (gf)

HERITAGE BEEF RIBEYE 64

Kizam, wasabi butter

HIGHLAND WAGYU STRIPLOIN - MARKET PRICE

Full blood Wagyu, yuzu, kosho borderlaise

SIGNATURE ROLLS —

SPIDER ROLL 20

Soft shell crab, cream cheese,
shiso, dynamite mayo (gfa)

PERFECT STORM 25

Spicy tuna, prawn tempura,
salmon belly aburi, chipotle mayo

HOT MESS 23

Sashimi poke, crab tempura,
spicy ponzu aioli

CRISPY VEGAN ROLL 16

Crispy enoki mushroom,
amazu carrot (ve)

COW WOW 26

Marinated bulgogi beef, coleslaw

BAKED CRAB HANDROLL 20

Portland crab, soy paper,
dynamite sauce

SUSHI & SASHIMI — PER PIECE

A5 WAGYU Kagoshima 19

TUNA Cornwall 6.5

OCEAN TROUT Norway 7

SEA BREAM Cornwall 7

SEABASS Cornwall 7

OCTOPUS Spain 5

CUTTLE FISH Cornwall 6

YELLOWTAIL Kagoshima 7.5

SCALLOP Orkney Island 7.5

CRAB Portland 8

OBSIBLUE PRAWN Alaska 7.5

FLOUNDER Jeju Island 7.5

SWEET PRAWN 6

TROUT ROE Europe 7

LANGOUSTINE Scotland 9

NIGIRI

5 pieces 32 / 9 pieces 52

6 Aburi seared 36

5 Yasai (ve) 28

SASHIMI

3 kinds 36 / 5 kinds 52 /

FRIED RICE & VEGETABLES —

WAGYU FRIED RICE 22

Crispy garlic, sesame

KIMCHI FRIED RICE 18

Bacon, chives (vea)

GRILLED ASPARAGUS 15

Trout roe, sake butter, renkon dip

BIBIMBAP 22

Gochujang miso,
soft egg (ve)

GLAZED MUSHROOMS 9

Yuzu soy butter (gf)

POTATO PURÉE 9

Shio koji (gf) (ve)
+ fresh black truffle 10 per 5g

