




COLD —


 TUNA PIZZA 26
Umami aioli, shiso, truffle oil (gfa)
+ fresh black truffle - market price

 ERINGI PIZZA 22
Umami aioli, shiso, truffle oil (gfa)
+ fresh black truffle - market price

 WHITE FISH CRUDO 22
Shiso, nanbanzu (gf)

SALMON TATAKI 22
Mustard su miso, kizami wasabi (gfa) (h)

WAGYU / TUNA / SALMON TARTARE
46 / 42 / 36
Oscietra Caviar, wasabi soy (gf) (h)

 CREAMY SPINACH 18
Goma dare, rayu (ve) (gf) (h)

OCTOPUS CRUDO 22
Tosazu, tomato salsa (gf)


CORNISH SEAWEED 17
Amazu tomato, onion dressing (gf) (ve)

YELLOWTAIL JALAPENO 28
Cilantro, tomato salsa, yuzu soy (gf)

CAVIAR
Oscietra / Kaluga
30g 155 / 240


NAZO 9 "MYSTERY BOX" 95
9 delicacies selection (h)

HOT —

 TACOS 18 (2PCS)
Wagyu bulgogi,
roasted tomato ponzu (gfa)

 DYNAMITE LOBSTER 48
Pickled Shimeji, jalapeno

CRISPY TOFU 16
Spicy soy glaze (ve) (gf)

 MISO AUBERGINE 18
Pickled lotus root,
sesame seeds (gf) (v)

EDAMAME 7 / 14
Sea salt / Truffle (ve) (gf) (h)

MISO SOUP 6
Seaweed, abura-age, negi (gf) (h)

ROCK SHRIMP 25
Creamy gochujang, crispy mushroom, chives

LAMB CHOP 29
Antichuco miso, crispy potato (gf)

DUCK GYOZA 22
Pumpkin purée, soy, rayu

ORKNEY SCALLOP 17 (1PC)
Kimchi butter

BEEF TOBAN
Hereford beef fillet, mushroom - 48 per 200g
A5 striploin - 90 per 100g

MAINS —

MISO YAKI UDON 48
Native lobster

MISO BLACK COD 48
Yuja foam, padron pepper (gf)

JIDORI CHICKEN 28
Potato purée, teriyaki (gf)

WAGYU SHORT RIB 56
Braising jus, root vegetables (gf)

A5 WAGYU STRIPLOIN - 150 PER 300G
Charcoal grilled fullblood Wagyu from Hokkaido,
yuzu kosho borderlaise (gf)

HERITAGE BEEF RIBEYE 64
Kizami, wasabi butter

SIGNATURE ROLLS —

SPIDER ROLL 21

Soft shell crab, dynamite mayo,
shiso leaf (gfa)

PERFECT STORM 24

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

HOT MESS 22

Sashimi poke, crab tempura,
spicy ponzu aioli

CRISPY VEGAN ROLL 16

Crispy enoki mushroom,
amazu carrot (ve)

COW WOW 22

Marinated bulgogi beef, coleslaw

BAKED CRAB HANDROLL 20

Soy paper, dynamite sauce

AB SEOUL 21

Tuna, octopus, kimchi, Buldak sauce

SUSHI - 2 PIECES (h)

A5 WAGYU Hokkaido 22

TUNA Spain 16

SALMON Faroe 14

SEA BREAM Cornwall 15

SEABASS Cornwall 14

OCTOPUS Spain 14

CUTTLE FISH Cornwall 16

YELLOWTAIL Kagoshima 16

CRAB Portland 19

OBSIBLUE PRAWN Alaska 17

SASHIMI - 3 PIECES (h)

FLOUNDER Jeju Island 16

TROUT ROE Europe 17

NIGIRI - CHEFS' SELECTION

5 pieces 32 / 9 pieces 52

6 Aburi seared 36

5 vegetables (ve) 28

SASHIMI - CHEFS' SELECTION

3 kinds 36 / 5 kinds 52

FRIED RICE & VEGETABLES —

WAGYU FRIED RICE 22

Crispy garlic, sesame (gf)

KIMCHI FRIED RICE 18

Bacon, negi (vea)

BRUSSELS SPROUTS 9

Kimchi glaze, puffed grain



BIBIMBAP 22

Gochujang, soft egg (vea) (h)

GLAZED MUSHROOMS 12

Yuzu soy (gf)

POTATO PUREE 9

Shio koji (gf) (ve)

+ Wagyu bulgogi 10

+ fresh black truffle - market price

