




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

 JEJU DOMI 22
Sea bream, tobiko, chojang

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

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

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

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 / 195


NAZO 9 "MYSTERY BOX" 105
9 delicacies selection

HOT —

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

 DYNAMITE LOBSTER 46
Pickled Shimeji

CRISPY TOFU 17
Spicy soy glaze (ve) (gf)

 MISO AUBERGINE 18
Stracciatella cheese,
sesame seeds (gf) (v)

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

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

ROCK SHRIMP 27
Creamy gochujang, crispy mushroom, chives

LAMB CHOP 34
Antichuco miso, crispy potato (gf)

DUCK GYOZA 22
Pumpkin purée, teriyaki, rayu

SCALLOP 18 (1PC)
Kimchi butter, tomato salsa

A5 JAPANESE WAGYU STRIPLOIN
ISIHI-YAKI / TOBAN-YAKI
90 per 100g

MAINS —

TURBOT 52
Courgette, sake butter (gf)

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

JIDORI CHICKEN 28
Potato purée, teriyaki (gf)

WAGYU SHORT RIB 48
Braising juice, vegetable momiji (gf)

HERITAGE BEEF RIBEYE 64
Kizami, wasabi butter

HIGHLAND WAGYU STRIPLOIN - MARKET PRICE
Full blood Wagyu from Windford Farm,
yuzu kosho borderlaise

SIGNATURE ROLLS —

SPIDER ROLL 24

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

Soy paper, dynamite sauce

AB SEOUL 26

Tuna, octopus, kimchi, Buldak sauce

SUSHI & SASHIMI — PER PIECE

A5 WAGYU Kagoshima 19

BLUEFIN TUNA Spain 12

SALMON Faroe 7

SEA BREAM Cornwall 7

SEABASS Cornwall 7

OCTOPUS Spain 5

CUTTLE FISH Cornwall 6

YELLOWTAIL Kagoshima 8

CRAB Portland 8

OBSIBLUE PRAWN Alaska 7.5

FLOUNDER Jeju Island 7.5

SALMON ROE Europe 7

NIGIRI - CHEFS' SELECTION

5 pieces 32 / 9 pieces 52

6 Aburi seared 36

5 Yasai (ve) 28

SASHIMI - CHEFS' SELECTION

3 kinds 36 / 5 kinds 52 /

FRIED RICE & VEGETABLES —

WAGYU FRIED RICE 22

Crispy garlic, sesame (gf)

BIBIMBAP 24

Truffle gochujang,
soft egg (vea)

+ Wagyu bulgogi 10

+ Sashimi poke 10

KIMCHI FRIED RICE 18

Bacon, negi (vea)

WILD MUSHROOMS 12

Chicken jus, rice cake (gf)

GRILLED BROCCOLINI 9

Salmon roe, sake butter, renkon chips

POTATO PUREE 9

Shio koji (gf) (ve)

+ fresh black truffle - market price

