




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

TUNA 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)


FOIE GRAS MONAKA 26
Mango, umeshu jelly


CAVIAR
Oscietra / Kaluga
30g 155 / 225
50g 240 / 380

GILLARDEAU OYSTER
WAGYU SHOOTER 15 PER PIECE
Jalapeno, kimchi (gf)


NAZO 9 "MYSTERY BOX" 95
9 delicacies selection

HOT —

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

 **DYNAMITE KING CRAB 78**
Pickled Shimeji, jalapeno

CRISPY TOFU 16
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 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 —

NATIVE LOBSTER 46
Miso yaki udon

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

JIDORI CHICKEN 28
Chestnut potato purée, teriyaki (gf)

AB BRAISED ROSSINI 56
Wagyu short rib, foie gras, soy périgourdine

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

A5 WAGYU Gunma 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

FLOUNDER Jeju Island 16

SALMON ROE Europe 17

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 22

Truffle gochujang,
soft egg (vea)

+ Wagyu bulgogi 10

KIMCHI FRIED RICE 18

Bacon, negi (vea)

WILD MUSHROOMS 12

Yuzu soy, rice cake (gf)

BRUSSELS SPROUTS 9

Kimchi glaze, puffed grain

POTATO PUREE 9

Shio koji (gf) (ve)

+ fresh black truffle - market price

