



CHEF'S CHOICE

We create our menus based on the season's finest ingredients.
(Must be ordered for the entire table)

4-COURSE 625

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|----------------------|-----|
| Drink package | 535 |
| Alcohol free package | 415 |
| Mixed package | 475 |

7-COURSE 990

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|----------------------|-----|
| Drink package | 895 |
| Alcohol free package | 725 |
| Mixed package | 810 |

SNACKS/ SIDES

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|---|-----|
| Oysters - Ask for todays selection | 95 |
| Miso soup from favabeanmiso | 95 |
| Today's harvest | 85 |
| Okifries, smetana and pickled onions | 85 |
| Okifries, smetana and pickled onions with trout roe | 165 |
| Japanese pickles | 65 |
| Cucumber kimchi | 65 |

SMALL COURSES

SASHIMI MORIAWASE

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|---------------|-----|
| Small sashimi | 185 |
| Large sashimi | 285 |

JERUSALEM ARTICHOKE 155

Truffle, grilled leek and fava beans miso

DUMPLINGS 185

Scallops, fennel and rayu chili dip sauce

MAIN COURSES

BAKED PLAICE 395

Langoustine brown butter, chantarelle, shio koji and wax bean

MISO ROASTED CABBAGE 325

Fava beans miso, chantarelle, shio koji and tomato

CHIRASHI SUSHI 295

Hiramasa, trout roe, fried kimchi and grilled seasonal vegetables

FRIED TOFU CHIRASHI 285

Teriyaki, fried kimchi, seasonal fermented and grilled vegetables

DESSERT

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|--|-----|
| Yoghurt and yuzu sherbet, bee pollen, lavender and black currant | 155 |
| Blueberry sorbet, yuzu chocolate crumble and vanilla tofu curd | 155 |
| Small treats | 65 |

VEGAN OR VEGETARIAN ALTERNATIVES? PLEASE ASK US!