

OMAKASE 750:-

"I'll leave it up to you"

(Price per person)

BLACK BOARD



STARTERS

QUEEN BAY SCALLOP 60/pcs:-

Miso & garlic gratinated

OYSTER 65/pcs:-

Lightly poached & Dashi

SALMON SASHIMI 130:-

Salmon from Faroe Islands &
Wasabi

HAMACHI SASHIMI 250:-

Hamachi, yuzu kosho & Wasabi

BIRD LIVER MOUSSE 145:-

Milk bread & plum compote

SILKY TOFU 130:-

Soy braised butternut purée,
Wasabi, ginger & bonito

PICKLES

& SIDES

CUCUMBER 75:-

XO-sauce

NOT PAPAYA SALAD 140:-

Roots vegetables, roasted chicken
skin & Shiso vinaigrette

BEAN SPROUTS 75:-

Fermented in kimchi

CRISP SALAD 105:-

Sesame seed dressing

ASK FOR ALLERGIES!



OTHERS

KARA-AGE 155:-

Deep fried chicken,
Dashi-mayo & Togarashi

ARTICHOKE 155:-

Crispy artichoke &
Curry Sabayonne

CRISPY TOFU 125:-

Deep fried tofu &
ginger salsa

ROSSINI CAVIAR 365:-

Kombu butter, Wasabi smetana
& Hookaido milk bread

YAKITORI

All skewers - served in pairs

NEGIMA 135:-

Chicken upper-thigh &
baby leek

TSUKUNE 125:-

Chicken- and pork meatball
with egg yolk sauce

TEBASAKI 130:-

Alder smoked semi deboned
chicken wings

MOMO 145:-

Chicken lower thigh with
Spicy rub blend

BUTABARA 125:-

Pork belly with
mustard- & miso sauce

OTHER SKEWERS

SEA BASS 140:-

Charred with garlic & soy

SAVOY CABBAGE 115:-

Leek & Togarashi butter



SWEETS

SESAME 120:-

Sesame ice cream, Kokuto
caramel & vanilla mousse

MANGO 130:-

Vanilla & mango
ice cream with fresh Kent
Phillibon mango

PURIN 110:-

Japanese miso creme caramel

MATCHA TEA 130:-

Almond cake, Matcha
mascarpone mousse &
raspberries

SORBET 85:-

Plum sorbet with umeshu

CHOCOLATE TRUFFLE 45:-

Vahlrhona chocolate

COFFEE/TEA

ESPRESSO MACHINE MADE

Double 45:-

Single 35:-

FILTER COFFEE 35:-

PREMIUM TEA 75:-

Shinobi Matcha

Hojicha

Kabusecha

SWEET BY GLASS

NV BARBEITO 110:-

Island Rich, Portugal

94- BARBEITO 70:-/cl

Malvasia, Portugal

93- BARBEITO 120:-/cl

Malvasia, Portugal

KOKUTO RHUM 35:-/cl

Osaka, Japan

CHOYA 110:-

EXTRA YEARS

Osaka, Japan