



OYSTER

Seaweed poached oyster with browned butter & lemon

SASHIMI

Seasonal fish with fresh wasabi,
raddish, shaved katsuobushi & 5 year old soy sauce

LEMON SOLE

Sushi zu pickled lemon sole
With cress, zucchini & tahini of wasabi sesame seeds

TEMAKI

Tempura langoustine with swedish apple cider vinegar,
langoustine emulsion, Uruguayan caviar & rice

KUSHIYAKI

Charcoal grilled herring glazed with soy sauce & mirin, topped with spring onion

TSUKEMONO

Pickles & fermented vegetables

RIB FINGERS

Teppanyaki smoked rib fingers, fermented black mushroom vinegar

CHIRASHISUSHI

Koshihikari rice with juniper smoked roe, pickled gari & quail egg

KAKIGORI

Shaved ice with umeschu marinated plums,
shiso, hay smoked sweetened milk & dried cherries

COFFEE SWEETS

Selection of the day