



Dinner at 6pm 695:-

STEAMED OYSTER
Brown butter, 5 year old soy sauce

LEMON SOLE
Cucumber, zucchini, tahini, wasabi sesame seeds, cress

LANGOUSTINE
Shochu butter sauce, panko, citrus fruit

GUNKAN MAKI
Langoustine, mayonnaise, horseradish, dill

RIB FINGERS
Black vinegar, mushrooms

KAKIGORI
Apples, cinnamon, condensed milk, roasted buckweat, caramel

Dinner at 8pm 1090:-

STEAMED OYSTER
Brown butter, 5 year old soy sauce

SASHIMI
Rose fish, burrata, konbu, dashi, green peas, white turnip

LEMON SOLE
Cucumber, zucchini, tahini, wasabi sesame seeds, cress

GUNKAN MAKI
Langoustine, mayonnaise, horseradish, dill

LANGOUSTINE
Shochu butter sauce, panko, citrus fruit

KUSHIYAKI
Charcoal grilled herring , soy sauce, mirin, spring onion

TSUKEMONO
Pickles & fermented vegetables

RIB FINGERS
Black vinegar, mushrooms

CHIRASHISUSHI
Koshihikari rice, juniper smoked roe, pickled gari, quail egg

KAKIGORI
Apples, cinnamon, condensed milk, roasted buckweat, caramel

SWEETS
Selection of the day