


by Masaki

TAR-TAR CHIPS PER PIECE

Toro fatty tuna <i>Wasabi aioli</i>	5
Native blue lobster <i>Yuzu aioli</i>	5
Seared Japanese Wagyu beef (A5, Kagoshima / Hokkaido, Japan) <i>Chilli miso</i>	7
Roasted beetroot (PB) <i>Tahini miso</i>	3

COLD SHUKO

Chilled Edamame <i>Yuzu garlic vinaigrette, sea salt</i>	10
Sashimi Omakase <i>Chef's selection of 5 kinds of sashimi</i>	38
Sea bass carpaccio <i>Truffle, truffle salsa, Sicilian lemon ponzu, ponzu jelly</i>	24
Yuzu ceviche <i>Nikkei yuzu amarillo vinaigrette</i>	
Mazara red prawn	29
Mixed seafood	27
Sicilian tomato salad (PB)	16
Spinach and seaweed salad (PB) <i>Sweet sesame soy, goma-dare vinaigrette</i>	18
French bean salad (PB) <i>White balsamic miso</i>	19

STEAMED MINI BURGER BUNS PER PIECE

Native blue lobster	<i>Yuzu aioli, amazu pickled shallot</i>	12
Wagyu beef	<i>Teriyaki sauce, spicy sesame aioli</i>	12
Tofu (PB)	<i>Cherry tomato, tomato miso</i>	9

SUMIYAKI

Whole potted native blue lobster	<i>Confit garlic yuzu butter, Sicilian lemon</i>	20 per 100g
“Ise-ebi” Spiny lobster	<i>Spicy miso</i>	24 per 100g
“Botan-ebi” Mazara red prawn	<i>Ginger salsa</i>	21
Catch of the day (200g)	<i>Yuzu lemon emulsion</i>	
“Suzuki” Sea bass		28
“Hirame” Turbot		40
“Tai” Red snapper		40
Teriyaki chicken	<i>Teriyaki sauce, yuzu kosho</i>	27
Japanese Wagyu beef Entrecote (A5, Kagoshima / Hokkaido, Japan)	<i>Wafu chimichurri</i>	84 per 100g
Japanese Wagyu beef Sirloin (A5, Kagoshima / Hokkaido, Japan)	<i>Wafu chimichurri</i>	84 per 100g
Nasu-dengaku (PB)	<i>Double cooked Sicilian aubergine, caramelized sweet miso</i>	17
Smoked baby potatoes (PB)	<i>Wasabi aioli</i>	16


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SUSHI & SASHIMI PER PIECE

Bluefin tuna		"Tai" <i>Red snapper</i>	11
"Akami" <i>Lean tuna</i>	9		
"Chu-toro" <i>Medium fatty tuna</i>	12	"Botan-ebi" <i>Mazara red prawn</i>	14
"O-toro" <i>Fatty Tuna</i>	14		
		Avocado (PB) <i>Nigiri</i>	6
"Shima-aji" <i>Amber Jack</i>	11		
		Roasted pepper (PB) <i>Nigiri</i>	6
"Suzuki" <i>Sea bass</i>	11		

Please ask your waiter for the catch of the day

SUSHI ROLLS

Maguro-maki <i>O-toro, Chu-toro, Akami, spicy sesame aioli</i>	38
Whitefish tartare roll <i>Yuzu aioli</i>	24
Lobster and softshell crab roll <i>Yuzu amarillo, wasabi aioli</i>	36
Shrimp tempura roll <i>Taramo sauce</i>	21
Assorted vegetable roll <i>Preserved spicy yuzu zest, wasabi aioli</i>	16

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