

TABLE D'HÔTE

45

APPETIZERS

BRUSSEL SPROUTS

pearl onion | yuzu | soy reduction | furikake

EGGPLANT KATSU

panko | chicory | cherry tomato | miso | teriyaki | pine nut

BEEF TARTARE

kumquat | asian pear | shiitake | egg yolk | sesame | nori chip

MAINS

NIGIRI & MAKI

4 pieces nigiri | 8 pieces maki

KAISENDON

assorted fish of the day | salmon roe | cucumber | sushi rice

DUCK LEG CONFIT

seasonal vegetables | rice

FLANK STEAK

koji | seasonal vegetables | rice

EBI MAZEMEN

seafood bisque | black tiger shrimps | noodles

DESSERT OF THE DAY

À LA CARTE

SUSHI & SASHIMI

SASHIMI MORIAWASE

12 | 55
20 | 95

NAMA MAMEMORI 32

bluefin tuna, ora king, shiromi, cucumber, avocado, tempura, soy paper, spicy aioli, miso teriyaki

NAMA MAKI & NIGIRI 38

4 pieces nigiri & 8 pieces maki

NIGIRI OMAKASE

6 | 30
8 | 38

KAISENDON 38

assorted fish of the day, salmon roe, cucumber, sushi rice, nori

HOT STARTERS

OCTOPUS LEG 26

cauliflower, chestnut, shiso, tomato

EGGPLANT KATSU 14

panko, chicory, cherry tomato, miso teriyaki, pine nut

SOFT SHELL CRAB 28

kimchi, cucumber, salmon roe, bisque

BRUSSEL SPROUTS 12

pearl onion, yuzu, soy reduction, furikake

MAINS

KINOKO MAZEMEN 32

truffle, seasonal local & asian mushroom, ramen noodle, kombu butter

DUCK LEG CONFIT 35

seasonal vegetable, sushi rice, XO sauce, chimichurri

EBI MAZEMEN 36

grilled tiger shrimp, sweet shrimp bisque, ramen noodle, carabineros oil

FLANK STEAK 38

seasonal vegetables, sushi rice, XO sauce, koji