

TABLE D'HÔTE

40

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

DUCK LEG CONFIT

seasonal vegetables | sushi rice | XO sauce | chimichurri

FLANK STEAK

seasonal vegetables | sushi rice | XO sauce | miso

EBI MAZEMEN

grilled tiger shrimps | spot prawn bisque | ramen noodle

NIGIRI & MAKI (+5)

4 pieces nigiri | 8 pieces maki chef's choice

KAISENDON (+5)

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

DESSERT OF THE DAY

À LA CARTE

SUSHI & SASHIMI

SASHIMI MORIAWASE

12 | 55
20 | 95

NAMA MAMEMORI 25

fish of the day, cucumber, avocado, tempura,
soy paper, spicy aioli, teriyaki

NIGIRI & MAKI 32

4 pieces nigiri & 8 pieces maki chef's choice

NIGIRI OMAKASE

6 | 28
8 | 36

KAISENDON 32

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

HOT STARTERS

OCTOPUS LEG 24

chimichurri, yuzu mayonnaise,
nori crisp, katsuobushi

EGGPLANT KATSU 14

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

SOFT SHELL CRAB 26

kimchi, cucumber, salmon roe,
spot prawn bisque, lemon

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 26

seasonal vegetable, sushi rice,
XO sauce, chimichurri

EBI MAZEMEN 36

grilled tiger shrimps, spot prawn bisque,
ramen noodle

FLANK STEAK 32

seasonal vegetables, sushi rice,
XO sauce, miso