

APPETIZER (ZENSAI 前菜)

Cold

Ahi Tower 16

tuna, crab delight, avocado, cucumber, trio of caviars, crunchy flakes, honey wasabi, nori

Add Seaweed 1.5 Add Tortilla Chips 1.5

Chili Escolar 8

super white tuna, honey thai chili, garlic chip vinaigrette, cilantro-gochujang ponzu

72 Hours Miso Sake 13

miso salmon, ikura, ume sea salt, lemon wasabi, miso sauce, fuji apple, radish

Oil & Haemul 12

pickled baby cucumber, octopus*, surf clam*, sea scallop, shrimp*, crab*, ikura, citrus fish ponzu

Amaebi, Hotategai & Ankimo 16

sweet shrimp, sea scallop, monkfish liver pate*, quail egg, ginger wasabi, pickled wasabi radish

Yook hwe 15

seasoned raw beef, quail egg, Asian pear, pine nut, sesame garlic sauce, green onion, endive

Sashimi Sampler 20

Chef's Choice 10pcs Sashimi Sampler

Hot

Gyoza 6

pan fried seafood or chicken dumpling (6pcs)

Shishito 6

stir fried Japanese green pepper, dried anchovy, bonito flakes, habanero sea salt

Iidako Yaki 8

grilled baby octopus skewers, pineapple, wasabi sesame seed, sweet chili sauce

Chashu 9

grilled pork belly, oshinko, green onion, black peppercorn soy sauce

Oyako 12

crispy salmon skin roulade, salmon, ikura, gobo, bonito flake, green onion, wasabi mayo

Hirame 9

pan seared crispy flounder, rock seaweed, grapefruit pickled cauliflower, grapefruits, honey wasabi mustard

Mero 15

grilled chilean sea bass, asparagus, oyster & enoki mushroom, lemon wasabi, carrot crunch

Salmon Kama Jorim 8

salmon collar stew, radish, special spicy Korean sauce

Soup スープ shirumono

Misoshiru 2.5

fermented soybean paste soup

Kinoko No Shiru 4.5

mushroom soup, dashi broth

Spicy Seafood Soup 8

8 various seafood, spicy dashi broth

Green 緑 midori

Edamame/ Garlic Edamame 4 / 5

boiled soybean, sea salt / sautéed soybean, garlic, butter, soy sauce

Green Salad 5

house green salad, miso or ginger dressing

Wasabi Cucumber Sunomono 4

cucumber, wasabi tobiko**, sesame seed, light soy vinegar sauce

Wakame salad 5

seasoned seaweed, light soy vinegar sauce

Kuri & Tako Salad 9

cucumber, seasoned octopus, lemon ponzu vinegar sauce

Salmon Skin Salad 8

green salad, salmon skin, masago, avocado, furikake, miso dressing