

## Lunch Set Menu

<b>Sushi set</b> (9 pieces) 4 kinds of nigiri & maki rolls	<b>110</b>
<b>Salmon sushi set</b> (9pieces) 4 salmon nigiri & maki rolls	<b>140</b>
<b>Sashimi set</b> (8 pieces) 4 kinds of sashimi	<b>130</b>
<b>Sushi &amp; Sashimi set</b> (9 pieces) 2 kinds of nigiri, maki rolls & sashimi	<b>110</b>
<b>Salmon battera set</b> (8 pieces) Square sushi served with avocado & Teriyaki sauce	<b>140</b>
<b>Tuna battera set</b> (8 pieces) Square sushi served with spicy sauce	<b>85</b>
<b>Chicken Teriyaki set</b> Grilled chicken with Teriyaki sauce, sautéed Vegetables & sesame seeds	<b>110</b>
<b>Mapo tofu domburi set</b> Egg & vegetable fried rice with spicy minced Beef, vegetables & tofu	<b>120</b>
<b>Grilled white fish set</b> Grilled white fish with sautéed vegetables In soya sauce & sake	<b>95</b>
<b>Pork belly donburi and kimchee set</b> Egg & vegetable fried rice with spicy pork belly, Vegetables & kimchee	<b>115</b>
<b>Stir fried vegetables with noodles set</b> Stir fried noodles with sautéed vegetables	<b>90</b>
<b>Vegetables sushi set</b> (10 pieces) 2 kinds of maki rolls	<b>85</b>

### Our entire set menu served with:

Miso soup, panko fried vegetable, sunomono, green salad. Choice of rice can be served (steamed, kimchee or fried rice) on selective set menu only. Your waiter will inform you about the daily choice of Chefs desserts

## A La Carte

### Otsumami - Finger Food

Edamame sea salt (v)	28
Poached soya beans with sea salt	
Edamame spicy (v)	38
Poached soya beans with a spicy chilli garlic and chilli sauce	
Mix Senbei (v)	18
Japanese rice crackers	

### Soup

Miso soup (v)	22
Traditional Japanese soup with soya bean paste, tofu, wakame and spring onion	
Spicy miso soup (v)	28
Soya bean paste, tofu, wakame, chilli garlic sauce and spring onion	
Spicy lobster miso soup	35
Soya bean paste, chilli garlic, spring onion, edamame beans & lobsters	

### Salads

Smoked salmon salad	74
Imported smoked salmon, mixed green leaves, fried tofu and leeks	
Prawn salad	85
Grilled prawns, lettuce, avocado, kelp (seasonal) and cucumber	
Kaiso salad (v)	65
Mix green leaves, mixed seaweed, tomatoes and red onions	
Salmon sashimi salad	75
Salmon sashimi rolled with mix salad & matsuhisa dressing	
Mix sashimi salad	65
Tuna, salmon & white fish sashimi rolled with mix salad & matsuhisa dressing	
Sunomono wakame (v)	46
Pickled cucumber, wakame, black and white sesame seeds	

### Tempura

Lobster tempura	115
Fresh tomato shito sauce	
Prawn tempura	125
Creamy wasabi and tempura soya sauce	
Kakiage (v)	45
Mixed vegetable tempura with creamy wasabi and tempura soya sauce	
White fish tempura	75
Creamy kimchee, red onion, sliced chilli and coriander	

## Zensai - Special Starters

Tuna tataki	65
Seared tuna with Japanese mustard sauce, nori pesto, masago and crispy sweet potato	
Salmon carpaccio	110
Thin slices of Salmon with ponzu and black tobico	
Tea smoked salmon	95
Imported smoked salmon with coriander pesto sansho pepper and pickled cabbage	
Robata grilled Chicken wings or Tori wings	52
Chicken wings with BBQ sesame sauce or Lemon Chili sauce	
Salmon & Tuna Tatar	78
Chopped salmon with ponzu sauce, negui shoga, tobico & nori crackers	
Amberjack furai	58
Fried Amberjack sashimi with lemon, wasabi, olive oil, nori pesto & sea salt	
Shimeji mushrooms (v)	70
Japanese mushrooms in butter and soya sauce with spring onion, truffle oil & kinoko sauce	
Slow cooked beef fillet with spicy den miso and ponzu	70
Slices of lightly seared beef fillet with Japanese lemon, onion and garlic chips	
Crunchy salmon ceviche	85
Salmon with lemon, onion, chili, sea salt, coriander pesto on a toasted tortilla	
Robatta Grilled Asparagaus (v)	55
Grilled asparagus with bonito flakes	
White fish carpaccio	70
Thin slices of white fish with ponzu and tobico	
Squid karaage	68
Green chilli dip and lime	
Tofu karaage with Diced Plantain (v)	45
Lightly fried cubes of tofu with diced plantain & green chili sauce	
Chicken karaage	60
Lightly fried chicken with creamy kimchee sauce and oroshi ponzu	
Diced grilled beef with Nasubi	50
Beef cubes with aubergine and truffle teriyaki sauce	
Sauteed Squid Leg	75
Sauteed squid leg with leaks, spring onion, butter & kinoko sauce	
Crunchy tuna ceviche	58
Tuna with lemon, onion, chili, sea salt, coriander pesto on a toasted tortilla	
Octopus karage	75
Green chilli dip and lime	

**\* A discretionary 10% service charge will be added on top of your bill\***

## Sushi

### Classic Sushi Set

2 Nigiri, 1 Sashimi, 1 Maki roll

Tuna	68
Salmon	120
Amberjack	68

### Hosomaki - classic thin nori roll ( 6 pcs )

Kappa (v)	25
Tekka	28
Salmon	40
Amberjack	28
Mix seafood & avocado ( 5 pcs)	68

### Uramaki - inside - out roll ( 5 pcs)

California roll	62
Salmon and avocado	65
Spicy tuna	45
Prawn tempura roll	75
Unagi tempura and avocado	78
Spicy lobster	68
Unagi mango roll	78
Mix vegetable roll (v)	28
Crispy onion with cucumber (v)	28
Asparagus tempura maki roll (v)	35

### BATTERA- square sushi ( 8 pcs )

Salmon with avocado teriyaki sauce	95
Tuna with spicy sauce	55
Tuna with wasabi furikake	65
Amberjack with green chilli sauce	60
Seared salmon with unagi & avocado teriyaki sauce	110
White fish with lemon and chilli sauce	55

Temaki - Hand roll ( each )

Salmon	45
Tuna	28
Amberjack	28
Prawn tempura	45

Nigiri (2 pieces) and Sashimi (3 slices)

Nigiri Sashimi

Salmon (Norway)	40	45
Tuna	25	28
Scallops (USA)	58	62
Prawn (Japan)	28	30
Unagi (USA)	70	75
Ikura (USA)	130	135
Octopus (USA)	30	35
Red Snapper	23	26
Amberjack	23	26
Saba (Japan)	30	34
Squid (Japan)	30	34
Tobiko (Japan)	48	55
Assorted Sashimi selection (12 pcs)		140
Assorted Nigiri selection (9 pcs)	140	

Jyo Sushi - special sushi ( 2 pcs )

Salmon and Unagi	75
Tuna and quails egg with truffle oil	38
Tuna and Foie Gras with caramelized fruit	75
Salmon toro with truffle oil	60

Temarizushi ( 6 pcs )

Salmon with negui shoga and tobico	78
Tuna with tempura flakes and spicy sauce	60
Amberjack with tobico	60
Scallop with lemon and masago	98

## Atsui - Mains

Tenderloin Steak with pirakare sauce 26ogr of Angus USDA graded tenderloin with pirakare sauce	140
Black Cod 48 hour marinated black cod in sweet den miso	320
Lamb Chops Grilled lamb chops with edamame beans, onions, sweet corn, fresh tomato & lemon chilly sauce	240
Rib Eye Steak with spicy teriyaki sauce 26ogr of Angus USDA graded beef with spicy teriyaki sauce	150
Chicken Teriyaki Grilled marinated boneless chicken leg with sautéed vegetables	75
Red Snapper Grilled Red Snapper with choice of red chilli sauce or daikon sauce, fresh carrot and leeks	85
Grilled Salmon 200gr Grilled salmon with Japanese lemon mustard sauce	160
Rice noodles with choice of Beef or Chicken Flat rice noodles with spring onions, sesame oil, chopped chili, french beans, carrots & soya karee sauce	75
Grilled Tofu (v) 150gr Grilled tofu with ponzu & shiracha sauce	55
Spicy prawns Spicy prawns with sauted seasonal vegetables with lemon chilli sauce	140
Stir fried Noddles (v) Seasonal vegetables with lemon chilli sauce	60
Nasu yaki (v) Grilled aubergine with den miso sauce	45
<b>Sides</b>	
Black Fried Rice Gochujang sauce, spring onion, mushroom, bell paper, garlic & fried egg	48
Robata Grilled Asparagus (v)	55
Steamed rice (v)	22
Kimchee fried rice (v)	32
Egg and vegetables fried rice	28

## Tasting Menus

### Santoku Tasting Menu 395

Chef's selection of sushi, sashimi and hot dishes  
( 14 courses )

### Atsui Ryori - Hot Menu 350

Edamame and Nori Senbei  
Sautéed Shimeji mushrooms with truffle oil  
Slow cooked beef fillet with spicy den miso and ponzu  
Grilled Red Snapper with daikon sauce  
Black lobster tempura with shito sauce  
Black cod with sautéed vegetables  
Grilled Salmon  
Tenderloin Steak with pirakare sauce  
Chef's choice of dessert

### Vegetarian Menu 160

Edamame and Senbei  
Sautéed Shimeji mushrooms with truffle oil  
Fried Tofu with green chilli sauce & diced plantain  
Kaiso salad  
Crispy onion with cucumber maki roll  
Stir fried veg noddles  
Kakiage Tempura  
Nasu yaki with den miso  
Chef's choice of dessert