

Where Japanese Grace Meets Mediterranean *flair*

Our culinary philosophy centers on light,
balance, and brightness, featuring a selection of
memorable dishes served in a Mediterranean
Izakaya style, meant to be shared.



Omakase	750
Premium Omakase	1150
Wine Pairing	700
Sushi Platter	900/1700
Caviar Platter	900/1600 50g 100g



Bites

- 🌸 **Mediterranean Pickles** (vg, s) Rice Vinegar, Yuzu Olive Oil Cucumber - Add Chili Crisp (g, s) | 55
- Grilled Edamame** (vg, g, s) Spiced Kombu Salt | 65
- Padron Peppers** (v, s) Amalfi Salt, Yuzu Goma Dressing | 75
- Miso Soup** Tofu, Negi, Wakame | 55
- Lobster Bisque** (d, sh, s) Brown Butter, Red Miso | 95
- 🌸 **Aubergine Dengaku** (s) Crispy Eggplant, Tahina Miso | 85
- 🌸 **Popcorn Tempura** (v, g, s) Yuzu Sesame Dressing | 95
- Crispy Squid** (sh, s) Spicy Mayonnaise, Lime | 90

To Start

- Burrata** (v, g, s) Marinated Tomatoes, Ginger Vinaigrette | 95
- Niçoise Salad** House-made Tuna Confit | 95
- Avocado & Edamame Salad** (v, s) Mixed Greens, White Balsamic Dressing | 80
- Watercress & Asparagus** (v, g, d) Salad Wasabi Dressing, Pita | 95
- 🌸 **Mizuna & Parmesan Salad** (v, d, g) Honey Mustard Dressing | 90
- Hamachi Sashimi Salad** (g, s) Japanese Greens, Tomato & Balsamic Dressing | 145
- King Crab Salad** (sh, s, g) Quince Vinegar Dressing | 195
- 🌸 **Patata Brava** (d, s) Yuzu Ali Oli, Bonito Flakes | 95
- Escargots** (6/12 Pieces) (g, d, n) Japanese Herbes de Provence | 115/205
- 🌸 **Warm Prawns & Caviar** (sh, d, g) Ume Brown Butter | 195
- Wok-Fried Cauliflower** (s, n, vg) Yuzu Chili Relish, Tahina Smoked Almonds Cream | 90
- Harissa Prawns** (sh) Ponzu Lemon | 210

Raw Bar

- 🌸 **Gambero Rosso Tartar & Caviar** 25gr (sh, d) Herbed Straciatella | 750
- Oysters** (sh) Natural (or) Ponzu, Daikon Negi, Layu Chili Oil (s) | 45
- 🌸 **Tuna Tataki** (s) Ginger & Sesame Dressing | 185
- Tuna Tartar & Caviar** Crispy Potato | 295
- Hamachi Carpaccio** Lemon Thyme Ponzu, Kumquat & Jalapeno | 145
- Hamachi Tartar** (g, s) Italian Relish, Wasabi Dressing | 135
- 🌸 **Salmon Crudo** (s, n) Shiso & Hazelnut Vinaigrette | 125
- O-Toro Carpaccio** (s, d) Togarashi Lime Dressing | 240
- 🌸 **Japanese Wagyu Carpaccio** Truffle Vinaigrette | 285
- Wagyu Tartar** (g, d, s) Sesame Dressing, Miso Buns | 230

Signature Sushi 2pc

Spider Crab Gunkan (sh) Smoked Caviar | 95

Hamachi Nigiri Sancho Pepper, Chives | 95

Chutoro Nigiri Yuzu Kosho | 105

Chutoro Nigiri Aburi Soy Caramel, Yuzu Kosho | 105

Japanese Wagyu Nigiri & Truffle Miyazaki A5, Fresh Truffle, Shiso | 195

Sashimi Moriwase Selection 7 Types | 370

Nigiri Moriwase Selection 9 Pcs | 325

Vegetarian Nigiri Moriwase Selection 9 Pcs (vg) | 120

Maki Rolls

Avocado (vg) Cucumber, Gari | 70

Quinoa (vg) Gobo, Cucumber, Asparagus, Shiso | 90

Crispy California (sh, g) Fresh Crab, Avocado, Tenkatsu | 110

Salmon & Avocado (g) Tenkatsu, Gari | 95

Toro Negi Maki Tuna Belly, Scallion | 145

Spicy Tuna Jalapeno, Yuzu Tobiko, Spicy Mayonnaise | 115

Spicy Salmon Cucumber, Sesame, Spicy Mayonnaise | 100

Ebi Maki (sh, g) Prawn Tempura, Mizuna, Avocado, Gobo, Yuzu Mayonnaise | 115

 **Lobster Maki** (sh) Smoked Mayonnaise, Caviar | 260

 **Japanese A5 Wagyu** Wasabi, Ponzu, Negi | 185

Unagi Tamago Kabayaki, Gobo, Cucumber | 110

Short Rib (g) Yakiniku, Wasabi Mayo, Gari | 130

King Crab Tempura (sh, g) Yuzu Mayo, Tonkatsu, Mizuna, Bonito, Pickle Daikon | 185

Sashimi 5pc & Nigiri 2pc

Akami 95
Chu-Toro 125
O-Toro 145

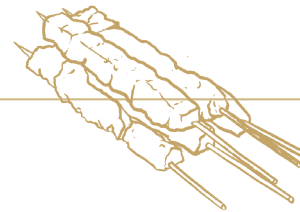
Ebi 90
Salmon 80
Seabass 85

Hamachi 95
Hotate 105
Unagi 95

Seabream 90
Gambero Rosso 110
Uni 290

Tempura & Dumplings

- 🌸 **Zucchini Flower Tempura** (d, g) Ricotta, Parmesan, Anchovies, Hot Honey | 95
- Asparagus Tempura Kakiage** (g, v) Yuzu Kosho Tartar Sauce | 130
- 🌸 **Prawn Croquettes** (sh, g, d) Gambero Rosso Tartar | 185
- Rock Shrimp Tempura** (sh, g) Spicy Mayonnaise | 165
- Prawn Gyoza** (sh, g, d) Soy Dressing, Sesame | 115
- 🌸 **Wagyu Ragu Gyoza** (g, d, s) Cacio e Pepe Dip | 130



Kushi-yaki skewers 2pc

Ginger Salmon Teriyaki	115	Japanese A5 Wagyu (s)	185	Chilean Seabass (sh)	155
Grilled Chicken Wings	90	Black Cod	145	Tiger Prawn Hamayaki (sh, d)	130

Pasta & Rice

- Spaghetti Cacio e Pepe** (v, g, d) Pepper Blend, Parmesan | 275
- 🌸 **Lobster Linguine** (sh, d, g) Cherry Tomato Sauce, Shiso Ponzu Butter | 550
- 🌸 **Crab Rigatoni** (sh, d, g) Fresh Crab, Sundried Tomatoes Pesto, Yuzu Olive Oil | 320
- 🌸 **Chilean Seabass Risotto** (sh, d) Yuzu, Shiso | 395
- Pizza Caprese** (g, d) Mozzarella di Buffala, Sundried Tomato, Basil | 195
- Truffle Pizza** (v, g, d) Truffle, Porcini & Morel Mushrooms, Mozzarella, Parmesan | 260
- Manchego Cheese & Hot Honey Pizza** (v, g, d, n) Pecans, Sundried Tomatoes | 195

Open fire

fish Counter

From sea to table, visit our fish counter to handpick the finest catch, prepared just as you desire—expertly grilled, delicately fried, or beautifully encased in salt and baked to perfection.

Mains

- 🌸 **Cauliflower Steak Picatta** (v, g, d) Yuzu, Tarragon, Capers | 220
- Woodfire Roasted Lobster** (sh, d) Peri Peri Beurre Blanc | 550
- Lamb Chops** (s) Tobanjan, Ginger, Smoked Aubergine | 320
- Baby Chicken** Ume Ginger Glaze | 240
- 🌸 **Smoked Wagyu Short Rib** Japanese Barbecue Glaze | 330

Steaks

- 🌸 **Wagyu Tenderloin** 220g (d) Miso Brown Butter | 420
- Angus Rib Eye** 375g (d) Sancho Peppercorn Sauce | 440
- 🌸 **Japanese Wagyu Beef Kushiya** 500g (s) Ume Yakiniku | 800
- Dry Aged Bone in Wagyu Striploin** 700g 45 days Aged | 975
- 🌸 **Wagyu Tomahawk** 1200g Australian MB9 | 1250

Sides

French Fries (vg) Mediterranean Salt	55	Baby Courgette (vg, s) Miso Dressing	55	Steamed Japanese Rice (v, d) Yukari Furikake	40
Roasted Sweet Potato Mash (v, d, n) Maple, Sriracha, Yuzu, Almonds	55	Charred Broccolini (vg) Citrus Dressing	55	Grilled Sweet Corn (d) Okinawa Butter, Toasted Coconut	65

Desserts

✿ **Frozen Lemon** Yuzu & Mandarin Gelato | 190

Tiramisu (d, g, n) Mascarpone Sabayon, Espresso | 110

Kokuto Crème Caramel (g, d) Granny Smith Mille-Feuille | 105

Mango Passion Kakigori (vg) Coconut Jelly | 165

✿ **Hazelnut Coulant** (g, d, n) Vanilla Ice Cream | 120

✿ **Karak Brioche** (g, d) Hokkaido Milk Ice Cream | 190

Chocolate Mousse (d) Yuzu olive oil, Sea Salt | 145

Mochi Selection 4pcs | 120

Exotic Fruit Platter Selection of Sorbets | 250

✿ **Kira Dessert Platter** | 620