

STARTERS

TUNA PIZZA	26
thinly sliced tuna, umami aioli, white truffle oil	
TUNA TATAKI	28
mustard su-miso, kizami wasabi	
TIGER SHRIMP DYNAMITE	32
sweetcorn, oyster mushroom	
YELLOWTAIL SERRANO	26
yuzu soy, micro coriander, tomato salsa	
ROCK SHRIMP	22
gochujang yuzu aioli	
MINI TACOS	20
choose: wagyu, tuna or mushroom (v) crispy wonton, spicy tomato ponzu, red onion, cilantro, jalapeño	
TEMPURA CALAMARI	20
yuzu goma sauce, burnt lime	
GRILLED AVOCADO (VG)	18
garlic butter, tosaazu, togarashi	
EGGPLANT MISO (VG)	18
den miso, pickled lotus root, edible flower	
SEAWEED SALAD (VG)	18
wakame, cucumber, rayu	
LILLI SALAD (VG)	18
mixed greens, wafu dressing	
CRISPY TOFU (VG)	18
gochugaru, cucumber, green onion	

MAINS

MISO BLACK COD	35
den miso, hajikami	
JIDORI CHICKEN	30
potato purée, balsamic teriyaki	
LAMB CUTLETS	38
anticucho sauce, tenderstem broccoli	
48HR WAGYU SHORT RIB	42
braising jus, quail egg, carrot, potato	
RIBEYE STEAK (300G)	49
wasabi butter	
BEEF WELLINGTON	45
English grass-fed beef fillet, potato purée, roasted broccoli, black garlic teriyaki	
GARDEN WELLINGTON (V)	32
spinach, beetroot, celeriac, potato purée, roasted broccoli, black garlic teriyaki	
MUSHROOM TOBAN (V)	23
mixed mushroom, nanbanzu soy	

SIDES

FRIED RICE	12
choose: seafood, wagyu or vegetarian (v) vegetables, garlic shoyu	
GYOZA	10
choose: beef or vegetables(v) spicy tomato ponzu, green onion	
EDAMAME	4/6
choose: kimchi butter or maldon sea salt (vg)	
POTATO PUREE (V)	7
chive	
GRILLED ASPARAGUS (VG)	7
yuzu goma sauce, furikake	

DESSERTS

CHOCOLATE TART (V)	14
hazelnut ganache, salted caramel ice cream	
BAKED ALASKA (V)	15
raspberry cream, vanilla ice cream	
HAWAIIAN (VG)	12
burnt pineapple, yuza kalamansi sorbet	
AB CIGAR (V)	14
chocolate	

