



## APPETIZERS

*EDAMAME* 6

Japanese soy beans / fleur de sel

*TEMPURA APPETIZER* 14

Lightly fried shrimp & vegetables

*ORGANIC MIXED GREENS* 9

Sesame kalamansi (Filipino lime) dressing

*ANKIMO* 11

Torchon of monk fish liver / pickled ramp daikon puree / aged soy vinaigrette

*DUCK SALAD* 12

Jalaneno plum vinaigrette

*GOMA-AE* 8

Boiled asparagus / special sesame sauce

*HIJIKI SALAD* 9

Japanese cooked black seaweed watercress daikon dressing

*KINOKO* 8

Sauté assorted mushrooms with garlic

*KAISOU SALAD* 9

Mix seaweed with coriander shallots dressing

*BAKE SKEWERED SHRIMP* 9

Garlic chives crust

*SASHIMI SALAD* 15

Mix seafood with kaiware / shiso / chives / endive Plum "YUZU" dressing

*BEEF SHORT RIBS* 15

Yuca fries / garlicky honey "TAMARI" sauce

*TUNA TARTAR* 16

Toasted pine nuts / capers / "NORI" crisps

*LAMB TATAKI* 17

Thinly sliced seared Australian lamb loin Konjuang sauce / garlic ginger oil

*TUNA AVOCADO* 12

Fresh wasabi soy sauce

*SEARED FOIE GRAS* 25

Tamarined fig chutney / pineapple brulee lustau sherry, wine vinegar glaze

*CRAB AND SHRIMP HARUMAKI* 12

Baby leeks / wood ear mushrooms Spicy mixed fruit dip

**\* SOUP\***

*TATSUTA-AGE* 7

Fried chicken

*ONION, POTATO*

*BARLEY MISO SOUP* 8

*KOBOCHA TEMPURA* 7

Japanese pumpkin tempura