

STARTERS

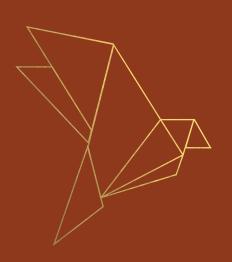


CHARRED JAPANESE BROCCOLINI SALAD (V) White Sesame Cream Vinaigrette, Ponzu, Fried Garlic	55
YUZU MISO BURRATA (N) Heirloom Cherry Tomato, Baby Spinach, Cashew Nuts, Dried Fig, Balsamic Vinegar	85
TORI NO SU FRESH SPRING ROLL (N) Sashimi Salmon, Avocado, Asian Spring Mix, Sesame Sauce	75
BLUEFIN TUNA SASHIMI PIZZA Wasabi Mayonnaise, Tomato, Corn Tortilla, Kalamata Olive	95
EDAMAME Plain, Garlic or Spicy	40
SNOW CRAB AVOCADO TOFU SALAD Mixed Asian Herbs, YK Dressing, Wasabi Mayonnaise	115
JALAPEÑO HAMACHI CARPACCIO Ponzu, Olive Sesame Oil, Pink Pepper Corn, Sakura Mix	130
BLUEFIN TUNA TARTAR Ginger Sesame Vinaigrette, Roasted White Sesame, Soft Boiled Egg, Caviar	150
CLASSIC SHRIMP TEMPURA Tempura Dashi Broth, Volcano Mayonnaise	120
ROBATA GRILLED ORGANIC HOKKAIDO SWEET CORN (V) Japanese BBQ Sauce, Shichimi Pepper	60

(N) Nuts (A) Alcohol (V) Vegetarian (VE) Vegan

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

SUSHI & MAKI CHEF YOSUKE'S SPECIALS RICE & NOODLES



Chu-Toro	65 / 95
Akami / Bluefin Tuna	55 / 85
Sake / Salmon	45 / 65
Hamachi / Yellowtail	55 / 75
Hirame / Flounder	50 / 75
Uni / Sea Urchin Sushi	150

MAKI ROLLS

California	65
Negi Toro	90
Tempura Roll	75
Spicy Salmon Roll	65
Avocado Tartar Roll,Truffle Butter	60
Yache Roll, Honey Mustard (V)	50

SUSHI & SASHIMI SET MENU

Sushi Combination 6pc or 12pc	145 / 225
Sashimi Combination 6pc or 12pc	165 / 255

CHEF Josufe's SPECIALS

SEA URCHIN WAGYU ROLL Aburi Wagyu, Hokkaido Fresh Sea Urchin, Nikiri Soy Sauce	175
ROBATA GRILLED TSUKUNE CHICKEN Teriyaki Sauce, Japanese Mustard, Shichimi Pepper	75
WAGYU SANDO Sweet potato fries, Wasabi Leaf, Japanese Mayonnaise, Tonkatsu Sauce, Brioche Bread	185
JAPANESE DUCK RISOTTO Enoki Mushroom, Leeks, Scallions, Yuzu Kosho	105
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GRILLED FISH OF THE DAY*

Oroshi, Ponzu Sauce *Price can vary depending on the market price

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RICE & NOODLES

CHICKEN AND MUSHROOM STICKY RICE Traditional Japanese Style, Asian Green Topping, Japanese Pickles	80
TORI NO SU RAMEN Minced Miso Chicken, Bok-Choy, Bean Sprouts, Spring Onions, La-Yu Oil, Roasted White Sesame	80
BK UDON Cold Udon Noodles, Tempura Crumble, Dashi Sauce, Spring Onion, Soft Boiled Egg, Japanese Condiment	80

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GRILLED OCTOPUS, MASHED JAPANESE PUMPKIN Green Shiso Sauce, Shichimi Pepper	165
MB 7 WAGYU TENDERLOIN STEAK FOIE GRAS Truffle Ponzu, Fresh Grated Wasabi	325
TRADITIONAL GRILLED MISO BLACK COD 72 Hour Miso Marinated Saikyo	185
CLASSIC ORGANIC CORN FED CHICKEN TERIYAKI Ichimi Pepper Sauce, Lotus Root Chips	135

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ASSORTED MOCHI ICE CREAM YOUR CHOICE OF TWO FLAVOURS VANILLA, COCONUT, MANGO, MATCHA, TROPICAL PASSION FRIUT

OKINAWAN GENMAICHA CRÈME

50

JAPANESE CHESTNUT CREAM TART (A)(N) 50

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