

STARTERS

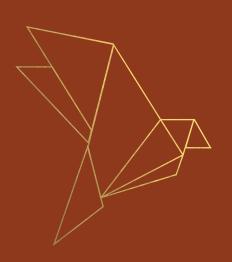


| CHARRED JAPANESE BROCCOLINI SALAD (V) White Sesame Cream Vinaigrette, Ponzu, Fried Garlic | 55 |
|---|-----|
| YUZU MISO BURRATA (N) Heirloom Cherry Tomato, Baby Spinach, Cashew Nuts, Dried Fig, Balsamic Vinegar | 85 |
| TORI NO SU FRESH SPRING ROLL (N) Sashimi Salmon, Avocado, Asian Spring Mix, Sesame 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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