



SNACKS

- Crispy Truffle Potato “Okonomiyaki”** 12
Kewpie Mayo, Katsu Sauce, Furikake, Cabbage, Bonito Flakes
- Crispy Eggplant** 11
Sansho Pepper Sanbaizu Caramel, Sesame
- Pomelo Salad** 12
Pickled & Fresh Fennel, Mandarin, Radish, Miso Mandarin Dressing, Crispy Onion
- Aged Shima Aji Crudo** 19
Pickled Beets, White Soy Cream, Scallion Oil, Cloud Ear Fungus, Shiso Flowers
- Cinco Jotas Iberico Ham** 98
50 grams, Koji Fermented Pickles, Whiskey Compressed Melon
- Dry Aged Beef Tartare** 18
Chili Sudachi Dressing, Shiso, Cucumber, Wasabi, Soy Yolk, Garlic Rice Crackers
- Jumbo Prawn Tempura** 12
Wasabi Citrus Mayo, Nori, Wasabi Tobiko
- Sweet Corn Tempura** 9
Togarashi, Kanzuri Mayo, Bourbon Sesame
- Scotch Egg** 12
Prawn & Pork Mousse, Black Garlic Mayo, Aonori, Negi

ROBATA

- Beef Tongue Skewers (2)** 15
Fermented Soybean, Chili, Sesame, Scallion Ginger Relish
- Wagyu Beef Skewers (2)** 15
Black Pepper Kabiyaki, Shishito Relish, Crispy Garlic

Abalone Motoyaki 11
Pink Scallop Mousse, Red Miso Mayo, Negi

Hokkaido Scallop 18
Garlic Chili Jam, Brown Butter, Tofu, Scallion Oil, Pickled Kohlrabi, Kinome

SAVOURY

Bison Bone Marrow 21
Red Miso Maple Glaze, Pickled Bamboo Shoots, Red Miso Furikake Milk Bun

Saikyo Miso Glacier 51 Toothfish 52
Ginger Mushroom Dashi, Pickled Buttered Turnips, Baby Bok Choy, Chili, Negi

Miyazaki A5 Wagyu Beef Katsu Sando 80
Truffle Honey Katsu Sauce, White Kimchi

Iberico Pork Katsu Sando 26
Roasted Carrot Miso, Fermented Cabbage Slaw

Dry Aged Beef Short Rib 38
Black Garlic Teriyaki, Spicy Koji Butter Sauce, Pickled Ginger

Opal Valley Lamb Chops 36
Korean Red Chili, Cucumber Goma ae

BAR BITES

Wagyu Beef Jerky 9
Honey Chili Glaze

Vegan Jerky 6
Tofu, Shiitake Mushrooms, Salty & Spicy

House Chips & Dip 8
Taro, Nori, Togarashi, Miso Eggplant Dip

SWEET

Miso Chocolate Tart 12
Compressed Stone Fruit, Madagascar Vanilla Bean Ice Cream

Petit Fours Plate 9
Ume Fruit Jelly, Nama Chocolate Bourbon Truffle, Yuzu Marshmallow, Matcha Sable