

## B I T E S

### **Pillow** 18

Pillows, koji-buckwheat foam, fish tartar, mushroom garum, macadamia garum, egg yolk cream, charred eggplant powder

### **Salmon on Fire** 28

Faroe Islands Dry-aged Salmon, XO sauce, kombu seaweed, green onion, krispy sushi rice, chili oil

### **Fish Tartar in Brioche** 34

Greece, Bluefin Tuna tartare, koji butter fermented kumkuat aioli, pumpkin miso, soft egg, chili

### **Fresh Gillardeau Oyster** 46

Yuzu Koshu,Nikiri, Finger Lime Salsa Zhug Kimchi, Sushi Rice, Wasabi

## F I R S T S

### **Green Salad** 64

"Aleh Aleh" lettuce, macadamia garum, sesame vinaigrette, endive, pickled beets, hazelnut crumble

### **Carpaccio** 98

Netherland, Saltwater King Fish from Ponds Netherlands, Black Yuzu, Ponzo, Blueberry, Crispy Rice, Shiso

### **Tuna Spaghetti** 108

Greece, Bluefin Tuna tartare, white nikiri, ponzu, brown butter, koji rice, pickled carrot, pickled red shiso, furikake

### **Cockle Ceviche** 106

dog cockle from, Netherland, dashi miso, garden peas snow peas, lime juice, crispy corn

### **Shrimp Tempura** 116

Local Crystal Shrimp, shio Koji, Fermented Chili Yuzu & Parmesan Garum

### **Oyster Akonomiaki** 48

Gillardeau oysters, fermented cabbage, dashi, smoked tomato, xo sauce, oyster sauce

### **Crab and Black pepper** 114

Local blue crab, koji butter brioche, Fennel & cabbage jam, black pepper, trout roe and mascarpone

### **Bone Marrow Mazeman** 102

Ramen noodles, bone marrow, smoked butter, dashi freeze dried yolk chives, osetra "Karat" Caviar from Kibbutz Dan

### **Fish Skewers on the Grill** 98

"Gili" corn leather tortilla, burnt corn aioli, yellow cherry tomatoes, Japanese curry powder, shishito

### **Gochugaru "Caesar" Lettuce** 48

Miso parmesan, yuzu-caramelized almonds Korean chili, kewpie, yuzu

### **Takoyaki** 48

Crystal Shrimp tartare, osetra "Karat" Caviar from Kibbutz Dan, Yozu koshu, lime, cream fresh purple potato tuile

### **Corn Ball** 18

"Gili" corn, mozzarella, crème fraiche, chives green chili, yuzu salt

### **Negi Toro Tuna** 37\60

Greece Bluefin Tuna tartare, Green onion, wasabi, finger lime, XO crumble

### **Nigiri** 37

Seasonal Cured fish, fresh wasabi, maldon salt

### **Cockle Nigiri** 36

dog cockle from Holland, sushi rice, wasabi, nikiri, nori seaweed, finger lime

### **Beef Tartar** 104

Boutique Baladi Beef from Sharona Farm koji-kasten toast, amazake, yuzu, aioli, Japanese mustard, egg yolk cream

### **Sashimi 3 ways/5 ways** 98/190

Local fish dry aged 5 days, Zuke soy, kombojima beetroot shio-koji, white miso tataki, dry age

### **Ceviche** 94

Local sea fish, "gilli" corn, purple onion, blood orange and fresh yuzu, yuzu fermented with honey and lime Arbaquina Mesic olive oil

### **Agadashi Tofu** 58

Singaporean silken tofu, smoked kombu stock, black leek oil, pickled radish, black shallots, koji soy

### **Roasted Mushroom Salad** 78

Oyster mushrooms, portabello, shitake, mushroom garum, cauliflower cream, mushroom crumble, chili oil green onion, pickled shumeji

### **Winter vegetables & truffle** 148

Jerusalem artichoke, barley miso, dashi, organic winter vegetables, pickled organic egg yolk, winter truffles "Ilisar"green onion, pickled shumeji

### **Tataki** 88

Koji-aged Holstein beef from Nir David, lamb garum roasted shishito, caramelized pine nuts, black pear glaze, wasabi cream, crispy sushi rice

### **Braised chuck** 88

Pate a choux flatbread, dry aged ontrib 45 days, young green garlic, Clementine & honey salsa

## M A I N S

### **Mentaiko Udon with Sweetbreads** 138

Dutch veal sweetbreads, parmesan, black pepper chili-pickled cod roe, cream, dashi, yuzu kosho

### **Japanese curry** 98

Corn, shishito papper, asparagus, morning glory okra, fermented cabbage, Japanes curry, rice

### **Beef Tenderloin / Rump Steak** 198 \ 148

Holstein beef from Kibbutz Ein Hashofet, pickled shiso and green onion bone marrow, ginger, beef stock, mirin, sake

### **Calamari Koji** 136

Local Purple calamari, black pepper, shio koji, Japanese Curry oil, fermented chili, lamb garum, squid ink glaze

### **Roasted Fish and Kohlrabi** 192

Egyptian sea bass, parmesan-miso foam, koji butter dashi cream, chili oil, roasted Kohlrabi

## D R Y A G E D

All steaks are hand-picked and dry-aged or koji-aged in house.

### **Porterhouse** 78 for 100g

Holstein 4.5 yo, Kibuz Reshafim, shio kuji

### **T-bone** 72 for 100g

Holstein 5 yo, Kibuz Reshafim, aged for 40 days shiokoji

### **T-bone** 76 for 100g

Holstein 4.5 yo, Kibuz Reshafim, aged for 65 days

### **Denver cut** 88 for 100g

Holstein 4.5 yo, Kibuz Kalia, aged for 60 days shio koji

## S I D E S

### **Hot Sauce Plate** 24

Hot sauce yuzu, Yemenite hot sauce, fresh chili

### **Potato Gratin** 28

Koji beurre blanc, bonito

### **Roasted Pumpkin Dumplings** 92

Potato amazake, pistachio, buttermilk, mushroom garum, za'atar

### **Butterflied Whole Fish** 198/54 for 100g

Greece, Sea bream /white Grouper, shio koji macadamia garum, ginger, green seaweed oil, koji beurre blanc

### **Hangar Steak and Koji Rice** 168

Holstein beef from Kibbutz Dalia, shio koji, koji rice brown butter, cream, miso-parmesan, demi glace

### **Prime Rib** 76 for 100g

Holstein 4.5 yo, Kibuz Kalia, aged 45 days shio koji

### **New York Cut** 68 for 100g

Cut Holstein 3.5 yo, Ramat Tzvi, aged 30 days shiokoji

### **New York Cut** 74 for 100g

Cut Holstein 5 yo, Ramat Tzvi, aged for 60 days

### **Silk Puree** 22

Organic potatoes, dashi, Dijon, kewpie

### **Greens** 28

Salanova lettuce, watercress, pumpkin miso, white balsamic vinegar