

## B I T E S

### **Pillow Bite** 18

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

### **Salmon in Fire** 28

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

### **Fish Tartar on Brioche** 34

bluefin tuna, koji butter, fermented kumkuat aioli, pumpkin miso, soft egg, chilil

## F I R S T S

### RAW

### **Green Salad** 58

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

### **Carpaccio** 98

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

### **Beef Tartar** 104

Sirloin holshtein house-made koji-kasten toast, amazake, yuzu aioli, Japanese mustard, egg yolk cream

### FRIED

### **Oyster Akonomiaki** 48

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

### IRON

### **Crab and Black pepper** 108

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

### GRILL

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

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

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

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

### **Nigiri** 37

Seasonal cured fish, fresh wasabi, maldon salt

### **Corn Ball** 18

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

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

Chives pastry cream, green onion toffee, avocado, cucumber, chili, amazake sourdough

### **Spaghetti Tuna** 108

Bluefin tuna, white nikiri, ponzu, brown butter, koji rice, pickled carrot, pickled red shiso, flower furikake

### **Bara chirashi** 168

bluefin tuna, Faroe Islands Salmon , King Fish Saltwater Ponds Netherlands, sushi rice, ikura, avocado, Oyster mushrooms, cucumber

### **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

### **Rump Steak Tataki** 88

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

## M A I N S

### IRON

### **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

### GRILL

### **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** 138

Local 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

### DRY

## D R Y A G E D

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

### **Porterhouse** 66 for 100g

Holstein 3.5 yo, Givati's farm, shio kuji

### **T-bone** 66 for 100g

Holstein 3.5 yo, Givati's farm, aged for 90 days

### **T-bone** 74 for 100g

Holstein 3.5 yo, Givati's farm, shio koji

### **Roasted Pumpkin Dumplings** 92

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

### **Butterflied Whole Fish** 188

Sea bream from Greek, 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** 74 for 100g

Holstein 4 yo, Givati's farm, shio koji

### **New York Cut** 66 for 100g

Cut Holstein 3.5 yo, Givati's farm, shio koji

### **Top Sirloin** 72 for 100g

Holstein 3.5 yo, Givati's farm, shio koji

## S I D E S

### **Hot Sauce Plate** 24

Hot sauce yuzu, yemenite hot sauce, fresh chili

### **Bernaise Sauce** 18

Black pepper cream  
Chicken fat and beef stock

### **Potato Gratin** 28

Koji beurre blanc, bonito

### **Silk Puree** 22

Organic potatoes, dashi, Dijon, kewpie

### **Greens** 28

Salnova lettuce, watercress, pumpkin miso, white balsamic vinegar