

L u n c h

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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

Vegetable Tempura 72

Fermented organic pumpkin in white miso, shishito peppers, shumeji mushrooms, "Gili" corn, shiso leaves

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

Fish wings 88

Sea bream for cyprus, hot sauce, cream fresh, Shiso, yuzu

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

GRILL

Rump Steak 138

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.

Tomahawk 65 for 100g

Holstein 3.5 yo, Givati's farm, shio kuji

Porterhouse 58 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 56 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

Roasted Pumpkin Dumplings 92

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

Butterflied Whole Fish 198

Sea bream from Greek, shio koji, macadamia garum, ginger, green seaweed oil, koji beurre blanc

Hangar Steak and Koji Frikeh 158

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

Prime Rib 66 for 100g

Holstein 3.5 yo, Givati's farm, shio koji

New York Cut 56 for 100g

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

Top Sirloin 58 for 100g

Holstein 3.5 yo, Givati's farm, shio koji

Silk Puree 22

Organic potatoes, dashi, Dijon, kewpie

Greens 28

Salnova lettuce, watercress, pumpkin miso, white balsamic vinegar