

E v e n i n g M e n u

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B I T E S

Pillow 18

Pillows, 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

Fresh Gillardeau Oyster 46

Tareh Shrimp, Yuzu Koshu, Finger Lime Salsa, schug Kimchi, Sushi Rice, Wasabi

Nigiri 37

Seasonal cured fish, fresh wasabi, maldon salt

F I R S T S

RAW

Green Salad 58

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

Carpaccio 98

KingFish from Saltwater Ponds Netherlands, Black Yuzu, Ponzo, Blueberry, Crispy Rice, Sour, Shiso

Spaghetti Tuna 108

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

FRIED

Tempura Shrimp 98

Local Crystal Shrimp, SHIO Koji, Fermented Chili, Yuzu and Parmesan Garum

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

Mazeman 102

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

GRILL

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 almond, Korean chili, kewpie, yuzu

Negi toro tuna 37/60

Bluefin tuna tartare from Greece, wasabi XO crumble

Corn Ball 18

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

Takoyaki 48

Crystal shrimp tartare, osetra "Karat" Caviar from Kibbutz Dan, Yozukoshu, lime, cream fresh, purple potato twlle

Oyster and pearls 96

Oyster, wasabi leaf, "Karat" caviar from Kibbutz Dan, egg yolk cream, pickled kohlrabi, sushi rice

Beef Tartar 104

Boutique Baladi Beef from Sharona Farm, house-made 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

Agadashi Tofu 58

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

Fish wings 88

Sea bream for cyprus, hot sauce, creme frache Shiso, yuzu

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

Beef Tenderloin /Rump Steak 198 \ 138

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

Calamari Koji 136

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

D R Y A G E D

DRY

AGED

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 65 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

Chicken fat and beef stock

Potato Gratin 28

Koji beurre blanc, bonito

Roasted Pumpkin Dumplings 92

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

Butterflied Whole Fish 188\236

Sea bream from Greece, 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 freekah, 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 Farm, shio koji

New York Cut 62 for 100g

Cut Holstein 3.5 yo, Givati Farm, shio koji aged for 65 days

Silk Puree 22

Organic potatoes, dashi, Dijon, kewpie

Greens 28

Salanova lettuce, watercress, pumpkin miso, white balsamic vinegar