

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 24

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

Fish Tartar on Brioche 38

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

Fresh Gillardeau Oyster 46

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

Nigiri 34

Seasonal cured fish, fresh wasabi, maldon salt

Corn Ball 18

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

Oyster and pearls 96

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

F I R S T S

RAW

Green Salad 58

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

Carpaccio 94

King Fish 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

Lamb Tartar 104

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

Thousand Leaf Salad 78

Micro blood sorrel, horseradish leaves, micro rocket, crispy purple potato, shiso-cured yellow cherry tomatoes, amazake vinaigrette, caramelized pine nuts

Sashimi 3 ways/5 ways 98/190

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

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

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

Maki Tampura 56

Tartar from Dutch Kingfish, ponzu koji, pickled mustard seeds, fermented blueberries, ume-bushi, horseradish

IRON

Crab and Black pepper 108

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

Roasted Mushroom Salad 78

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

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

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

Roasted tongue 82

Holstein tongue from Kibbutz Ein Hashofet, Dashi, Koji butter, sweet peas, baby radish, baby turnip, pickled pumpkin, watercress, onsen egg

M A I N S

FRIED

Whole Fish Karrage 148

sea bream from Greece or oyster mushrooms, buttermilk koji, corn flour, black yuzu, chili oil, mirin

IRON

Mentaiko Udon with Sweetbreads 138

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

Braised Short Rib Udon 138

Grilled and braised Holstein short ribs, sake, bread tuille, green onion, miso-beef stock

GRILL

Beef Tenderloin /Rump Steak 108 \ 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 102

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

DRY
AGED

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

Denver cut on the bone 53 for 100g

Holstein 3.5 yo, Givati's farm, shio kuji

Denver cut on the bone 59 for 100g

Holstein 3.5 yo, Givati's farm, aged for 60 days

Tomahawk 65 for 100g

Holstein 3.5 yo, Givati's farm, shio kuji

Porterhouse 70 for 100g

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

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

Sea bass osoboku 102

Sea bass from cyprus, shio Koji, Avocado Cream, Yuzu Kosho, Corn Salsa and Burnt celuce

Roasted Pumpkin Dumplings 92

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

Butterflied Whole Fish 108

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

T-bone 56 for 100g

Holstein 3.5 yo, Givati's farm, shio koji

Prime Rib 66 for 100g

Holstein 3.5 yo, Givati's farm, shio koji

Prime Rib 70 days 69 for 100g

Holstein 3.5 yo, Givati's farm, aged for

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

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