

S A S H I M I

Rice Iwata, JAPAN GINGA NO SHIZUKO 100g 5

Nori seaweed TOYOSU HAYASHIYA 2 pieces 5

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Served on Ice, with ginger, wasabi, koji soy

Seasonal fish 21

5 days dry aged

Seasonal fish 19

Fresh line caught

Albacore 16

Local white tuna

Akami 18

Greek wild Bluefin tuna

Chu - toro 18

Greek wild Bluefin tuna

O - toro 21

Greek wild Bluefin tuna

Miso tataki 18

Saltwater ponds
kingfish from holland

Salmon 15

Scottish salmon

Toro salmon 17

Scottish salmon

S U S H I

Crispy Sweet Rice 4 pieces 52

Horseradish leaves, fish tartar, fermented kumquat aioli, avocado, cucumber

Salmon and Apricot 4 pieces 58

Scottish Salmon, tamago, avocado, kanpyo, pickled wasabi, butter and apricot salsa, yuzu, furikake tuile

Egg and Caviar 4 pieces 138

Soft scrambled eggs, Osetra "Karat" Caviar from Kibbutz dan, mascarpone cream, parmesan garum, chives

Bluefin Tuna Roll 4 pieces 72

Akami, chu-toro, o-toro, avocado, cucumber, nikiri, wasabi

Shrimp and Kohlrabi 4 pieces 52

Vietnamese black tiger shrimp, tamago, fermented mustard seeds, cucumber, XO crumble, nikiri

Seabream and Celtuce 4 pieces 52

Greek Seabream, pickled celtuce, smoked butter, avocado, hazelnut, fermented mustard seeds, ponzu, chili oil

Grilled Vegetables 4 pieces 48

Roasted asparagus, king oyster mushroom, pumpkin miso, pickled yellow carrot, avocado, kanpyo, yuzu kosho