



Lunch business menu is served from monday to thursday between 12.00-15.30, and on saturday between 12.00-18.00

F I R S T S

Select one

RAW

Green Salad

"Aleh Aleh" lettuce, pear & beet vinaigrette, endive pickled beets, hazelnut crumble

Spaghetti Tuna +18

Greek Bluefin tuna tartar, white nikiri, yuzu, ponzu, brown butter, koji butter, pickled yellow carrot furikake

Beef Tartar

Holshtein beef, koji-kasten toast, amazake, yuzu aioli egg yolk cream

Tuna Watermelon +18

Greek Bluefin tuna, zuke watermelon, melon ponzu, tempura sesame

Ceviche +18

Local sea fish, "gilli" corn, red onion, fermented peach, fermented apricot with honey and lime, Arbaquina Mesic olive oil

FRIED

Agadashi Tofu

Silken Tofu, smoked mushroom dashi, charred leek oil pickled radish, black shallots, koji soy

IRON

Crab and Black pepper +22

Local Blue Crab, koji butter brioche, Fennel & cabbage jam, black pepper, ikura and mascarpone

Roasted Mushroom Salad +14

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

GRILL

Fish Skewers on the Grill +18

"Gili" corn leather, charred leek aioli, yellow cherry tomatoes, Japanese curry powder, shishito

Gochugaru "Caesar" Lettuce

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

Rump Steak Tataki

Koji-aged Holstein beef from Kibutz Reshafim caramelized pine nuts, black pear glaze, wasabi cream

B U S I N E S S

D R I N K S

Wine in a Glass Taizu&Co white\red\rose +22

Beer in a Bottle Lagunitas\Red Stripe +24

Lunch Cocktail Seasonal +28

B I T E S

Pillows 18

koji-buckwheat foam, fish tartar, mushroom garum, macadamia garum, egg yolk cream, charred leek powder

Corn Ball 18

"Gili" corn, mozzarella, crème fraiche, chives, scallion, hot sauce yuzu

Grilled Salmon 28

Scottish dry aged Salmon, XO sauce, kombu seaweed scallions, crispy sushi rice, chili oil

Nigiri 37

Local dry aged fish, sushi rice, wasabi, nikiri

Tuna Brioche 34

Greek Bluefin Tuna tartar, koji butter fermented kumkuat aioli, pumpkin miso, soft egg, chili

Oyster Akonomiaki 48

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

M A I N S

Select one

RAW

Bara Chirashi 168

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

FRIED

Japanese Curry 98

Corn, shishito pepper, asparagus, Turkish spinach okra, fermented cabbage, Japanese curry, rice

IRON

Mentaiko Udon with Sweetbreads 168

Netherland's veal sweetbreads, parmesan, black pepper, chili-cured cod roe, cream, dashi, yuzu kosho

Poached Salmon 128

Scottish dry aged Salmon, buttermilk, yuzu, organic vegetables, crispy rice, furikake

GRILL

Rump Steak 148

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

Calamari Koji 148

Local calamari, black pepper, shio koji, Japanese Curry oil, fermented chili, squid ink glaze

Roasted Fish and Kohlrabi 192

Cyprus Sea Bass, parmesan-miso, koji butter, dashi cream, chili oil, roasted kohlrabi

D R Y A G E D

Served with 2 sides to choose on business menu

T-bone 72 for 100g

Holstein 5 yo, Kibutz Reshafim, aged for 40 days shiokoji

T-bone 76 for 100g

Holstein 4.5 yo, Kibutz Reshafim, aged for 65 days

Denver cut 88 for 100g

Holstein 4.5 yo, Kibutz Reshafim, aged for 60 days shio koji

S I D E S

Hot Sauce Plate 24

Hot sauce yuzu, zhug kimchi, fresh chili

Greens 28

Salanova lettuce, watercress, pumpkin miso, white balsamic vinegar

Roasted Pumpkin Dumplings 92

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

Butterflied Fish 188

Greek Seabream, shio koji, ginger, pickled shiso, turkish spinach, koji beurre blanc, zhug kimchi

Hanger Steak\Tenderloin on Skewers 128\168

Holstein beef from Kibbutz Reshafim, koji rice, brown butter, cream, miso-parmesan, demi glace

Prime Rib 76 for 100g

Holstein 4.5 yo, Kibutz Reshafim, aged 45 days shio koji

New York Cut 68 for 100g

Holstein 3.5 yo, Kibutz Reshafim, aged 30 days shio koji

New York Cut 74 for 100g

Holstein 5 yo, Kibutz Ramat Tzvi, aged for 60 days

Potato Gratin 28

Koji beurre blanc, bonito

Silk Puree 22

Organic Potatoes, dashi, dijon, kewpie