



F I R S T S

First course to choose

GOCHUGARU "CAESAR" LETTUCE

MISO PARMESAN, YUZU-CARAMELIZED ALMONDS, KORIAN CHILI, KEWPIE, YUZU

GREEN SALAD

"ALEH ALEH" LETTUCE, MACADAMIA GARUM, SESAME VINAIGRETTE, ENDIVE, PICKLED BEETS, HAZELNUT CRUMBLE

RUMP STEAK TATAKI

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

Main course to choose

HAMBAGU | 108

DRY-AGED ENTRECOTE CUTLET, BLACK PEAR GLAZE

ROASTED SALMON | 138

FAROE ISLANDS DRY-AGED SALMON, XO SAUCE, KOJI RISOTTO, YUZU AND SANCHO PEPPER BUTTER

BARA CHIRASHI | 178

BLUEFIN TUNA, FAROE ISLANDS SALMON, KING FISH SALTWATER PONDS NETHERLANDS, SUSHI RICE, IKURA, AVOCADO, OYSTER MUSHROOM, CUCUMBER

ROASTED PUMPKIN DUMPLINGS | 98

POTATO, AMAZAKE, PISTACHIO, BUTTERMILK, MUSHROOM GARUM, ZA'ATAR



F I R S T S

First course to choose

GOCHUGARU "CAESAR" LETTUCE

MISO PARMESAN, YUZU-CARAMELIZED ALMONDS, KOREAN CHILI, KEWPIE, YUZU

GREEN SALAD

"ALEH ALEH" LETTUCE, PEAR & BEET VINAIGRETTE, ENDIVE PICKLED BEETS, HAZELNUT CRUMBLE

RUMP STEAK TATAKI

KOJI-AGED HOLSTEIN BEEF FROM KIBUTZ RESHAFIM
CARAMELIZED PINE NUTS, BLACK PEAR GLAZE, WASABI
CREAM

M A I N S

Main course to choose

HAMBAGU | 108

DRY-AGED ENTRECOTE, BLACK PEAR GLAZE

ROASTED SALMON | 138

NORWAY DRY-AGED SALMON, KOJI RICE, BROWN BUTTER, CREAM,
MISO-PARMESAN, YUZU AND SANCHO BUTTER

BARA CHIRASHI | 178

BLUEFIN TUNA, NORWAY SALMON, SALTWATER PONDS NETHERLANDS
KING FISH, SUSHI RICE, IKURA

ROASTED PUMPKIN DUMPLINGS | 98

POTATO, AMAZAKE, PISTACHIO, BUTTERMILK, MUSHROOM
GARUM, ZA'ATAR

SPANISH MACKEREL | 158

SHIO OAT KOJI, FORAGED GREENS, WINTER VEGETABLES