

B I T E S

Pillows 18

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

Grilled Salmon 28

Dry-aged Salmon Norway, XO sauce, kombu seaweed,
scallions, crispy sushi rice, chili oil

Tuna Brioche 34

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

Nigiri 37

Local dry aged fish, sushi rice, wasabi, nikiri

F I R S T S

RAW

Green Salad 64

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

Carpaccio 98

King Fish from Netherland Saltwater Ponds
Black Yuzu, Ponzu, Blueberries, Crispy Rice, Shiso

Tuna Spaghetti 108

Bluefin Tuna tartare, white nikiri, yuzu, ponzu, brown
butter, koji butter, pickled yellow carrot, furikake

Raw Cockles 88

Dog Cockles clams Netherlands, creme fraiche, dashi,
koji buttermilk, wasabi, picked carrot, pickled white
strawberry

FRIED

Shrimp Tempura 116

Local Crystal Shrimp, shio koji, Fermented chili
yuzu & parmesan garum

Oyster Okonomiyaki 48

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

IRON

Crab and Black Pepper 118

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

Bone Marrow Mazemen 102

Ramen noodles, bone marrow, smoked butter, dashi
chives, yuzu powder, osetra "Karat" Caviar from
Kibbutz Dan

GRILL

Fish Skewers on the Grill 98

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

Gochugaru "Caesar" Lettuce 48

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

Corn Ball 18

"Gili" corn, mozzarella, crème fraiche, chives
green chili, hot sauce yuzu

Negi Toro Tuna 37\60

Bluefin Tuna tartare, scallions, wasabi, finger lime, XO
crumble

Takoyaki 48

Crystal Shrimp tartare, osetra "Karat" Caviar from
Kibbutz Dan, Yozu kosho, lime, crème fraiche, purple
potato tuile

Raw Gillardeau Oyster 46

Yuzu kosho,nikiri, finger lime salsa, zhug kimchi, sushi
rice, wasabi

Beef Tartar 104

Boutique Baladi Beef from Kibuz Reshafim
koji-kasten, amazake, yuzu aioli, egg yolk cream

Sashimi 3 ways/5 ways 98/190

Saltwater ponds Netherlands king Fish andLocal dry
aged fish, soy-cured, kombu-jima, shio-koji and beet,
white miso tataki

Ceviche 94

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

Agadashi Tofu 58

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

Roasted Mushroom Salad 78

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

Rump Steak Tataki 88

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

Braised Chuck 88

Pate a choux flatbread, dry aged Ontrib 45 days, young
green garlic, Clementine & honey salsa

M A I N S

IRON

Mentaiko Udon with Sweetbreads 138

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

Japanese Curry 98

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

Clam Chowder 98

Cockles Oysters Netherlands, root vegetables
pan de mie, buttermilk, snow peas, pickled radish

GRILL

Rump Steak 148

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

Calamari Koji 136

Local Purple Calamari, black pepper, shio koji, Japanese
Curry oil, fermented chili, squid ink tare

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

Porterhouse 78 for 100g

Holstein 4.5 yo, Kibutz Reshafim, shio koji

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 Kalia, 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

Black Ptitim 148

"Ben Gurion Rice", dashi, miso, Cockles from
Netherlands, local Calamari, Crystal Shrimp, purple
cauliflower, broccoli flowers, parmesan miso, sabida ink

Butterflied Fish 198

Sea bream from Greece, shio koji, ginger, pickled
shiso, turkish spinach, koji beurre blanc, zhug kimchi

Hangar Steak and Koji Rice 168

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

Prime Rib 76 for 100g

Holstein 4.5 yo, Kibutz Dalia, 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

Organic Potato 18

Labaneh Tofu cream