

## STARTERS

### SASHIMI NEW STREAM

<b>SALMON WITH YOUZ SOY DRESSING</b>	11.00
Sliced salmon, yuzu soy, ginger, garlic, and sesame seed and hot sesame oil	
<b>SEA BASS AND SALSA WITH GREEN PEPPER SAUCE</b>	13.00
Lime cured sea bass, salsa, micro herbs and pink pepper	
<b>TUNA AND VEGETABLE SALAD WITH SU- MISO SAUCE</b>	15.00
Seared tuna marinate in apple soy vinegar, mirin and mixed salad with vinegar MISO sauce	
<b>YELLOW TAIL AND WITH TRUFFLE DRESSING</b>	15.00
Sliced yellow tail, shiso, myoga, ginger, spring onion, ponzu truffle dressing	
<b>BEEF-SIRLOIN AMIYAKI</b>	17.50
Grilled marinate sirloin, mixed crudité with soy dipping	
<b>CHARCOAL TATAKI TORO</b>	22.50
Sliced toro, yuzu kosho, pickled courgette	
<b>FOIE-GRAS AND SPINACH WITH TERIYAKI WASABI</b>	12.00
Pan-fried Foie-gras, spinach, fruits coulis, wasabi and teriyaki sauce	

### SMALL DISH AND SALAD

<b>EDAMAME</b>	4.50
<b>SPINACH WITH DRESSED BLACK SESAME</b>	6.00
Blanched spinach, sesame sauce and sesame seeds	
<b>LEAF SALAD AND MICRO HERBS DRESSED WITH HONEY-DRESSING</b>	8.00
Assorted salad leaf, micro herbs, ponzu soy and honey dressing	
<b>BLANCHED VEGETABLES SALAD AND CRISPY BACON WITH MISO TAP NARD SAUCE</b>	9.00
Broccoli, spinach, asparagus, carrots, French beans, bacon and garlic miso sauce	
<b>MAKANAI SALAD WITH SOY DRESSING</b>	10.00
Chicken, boiled eggs, bacon, celery, tomatoes, potatoes, lettuce and soy dressing	
<b>PRAWN TEMPURA WITH SPICY MAYONNAISE</b>	10.00
Tempura prawns, salad leaf, chives and dressed with spicy mayonnaise	
<b>SEAWEED AND TOFU SALAD WITH GOMA MISO PONZU-DRESSING</b>	12.00
Assorted seaweed, tofu, sesame amiso ponzu dressing	
<b>HOME MADE PICKLES</b>	6.00

## FROM CHARCOAL GRILL

<b>TUKUNE WITH ONSEN TAMAGO</b>	9.00
Minced chicken with onion, sansho pepper, sesame seeds, soy and poached egg, yakitori sauce	
<b>YAKITORI SHIO OR TARE</b>	12.00
Corn fed chicken thigh with choice of smoked sea-salt or special soy sauce	
<b>LAMB CHOP WITH SPICY MISO PASTE</b>	12.00
Marinated chopped lamb with herbs and rocket salad, spicy miso sauce (per 2peace)	
<b>BEEF SIRLOIN STEAK (200G)</b>	28.00
<b>BEEF FILLET STEAK (200G)</b>	31.00
Please chose a dipping sauce and a hot sauce	
Dipping sauce with spicy Genghis khan, goma shoyu, yakiniku sauce	
Hot sauce with red wine sauce, mustard sauce, onion sauce	

### VEGETABLE

<b>PORTOBELLO MUSHROOM WITH GARLIC BUTTER</b>	6.50
Stuffed Portobello mushroom with garlic butter	
<b>GREEN ASPARAGUS WITH BACON</b>	6.50
Rolled up green asparagus with bacon and dressed yuzu soy and hichimi pepper	

### TEMPURA

<b>PRAWN TEMPURA (FORM 3PIECES)</b>	12.00
<b>AUBERGINE</b>	3.50
<b>STEM BROCCOLI</b>	3.50
<b>SHITAKE MUSHROOM</b>	3.50
<b>ASPARAGUS</b>	3.50

### SPECIAL

<b>ROASTED BLACK COD</b>	28.00
Marinated black cod with miso with fennel, celery salad	
<b>PAN-FRIED SEA BASS WITH ROQUEFORT SAUCE</b>	25.00
Sea bass with mixed matches vegetables and Roquefort sauce	
<b>ROASTED BABY CHICKEN WITH CHILL SAUCE</b>	22.00
Roasted corn-fed baby chicken with chilli sauce and picked vegetables	
<b>*TODAY'S CHEFS WITH ALL HIS MIGHT DISH</b>	22.00
Please ask a water or waitress	

## FROM SUSHI BAR

### ONE BITE SASHIMI (PER 4 PIECES)

O-TORO	13.00
MAGURO AKAMI	7.00
SALMON	5.00
YELLOW TAIL	8.00

### CHEFS SELECTION

With a choice your favorite sashimi from A La Cart

HAMA, (2VARIACION WITH A YOUR FAVORITE) Tuna, salmon with a your choice	25.00
UMI, (4VARIATION WITH A YOUR FAVORITE) Toro, salmon, yellow tail, scallop with a your choice	40.00

\*OMAKASE SASHIMI FROM 60.00

### NIGIRI (PER PEACE )

O-TORO	8.50
CHU-TORO	6.50
TUNA	4.50
SALMON	4.00
YELLOW TAIL	5.50
SEA BASS	4.50
PRAWN	4.00
SCALLOP	4.50
EEL	4.50
SQUID	3.50
MACKEREL	3.50
BOTAN EBI	7.00
OCTOPUS	4.00
TAMAGO	3.50
IKURA	4.00
UNI	MARKET PRICE

### ABURI NIGIRI AND VEGETABLE NIGIRI

TORO	9.00
SALMON BERRY	4.50
HAMACHI BERRY	6.00
UNAGI	5.50
FOIE GRAS	7.50
SABA	4.00
AVOCADO	2.00
ASPARAGUS	2.00
AUBERGINE	2.00
ERINGI MUSHROOM	2.00
RED PEPPER	2.00

### MAKIMONO (ROLL)

TUNA ROLL	6.50
SALMON ROLL	5.50
NEGI TORO	8.00
EEL AND CUCUMBER	7.50
CUCUMBER ROLL (V)	4.50
AVOCADO ROLL (V)	5.50
UME, SHISO AND ASPARAGUS ROLL	6.00
KOUZU VEGETABLE ROLL (V)	??.??

### NEW STYLE ROLL

SPICY TUNA ROLL Tuna, red onion, fresh chili ichimi pepper, rice cracker spicy mayonnaise and sesame seeds	11.00
PRAWN TEMPURA ROLL Prawn tempura, avocado, daikon cress, eel sauce and white sesame seeds	10.00
NEGI HAMACHI ROLL Minced yellow tail, spring onion, chive, yuzu kosho and ??????	9.00
SPICY CALIFORNIA ROLL Crab, avocado, cucumber, ichimi pepper, mayonnaise and tobikko	8.00
SALMON AND AVOCADO ROLL Avocado, salmon, mizuna salad, chopped wasabi and sesame seeds	7.00

### NIBBLES

CHICKEN MISO-AGE	5.50
TARTAR CANAPÉS	8.00
SPICY OCTOPUS	4.50
PRAWN WON TON	6.00
RILLETES SALMON	5.50
CROQUET CRAB	4.50
CONFIT CHICKEN	4.50
ASSORTED KUSHI AGE	6.50
CHICKEN WING ICE TEMPERATURE	6.50
OCTOPUS	??

Please inform us of any allergies. Prices includes VAT. A discretionary 12.5% service charge will be added to all bills.