

Sukoshi

But first, entrées

75 / pc 205 / 3 pc **Golden Oysters**
yuzu gratinated oysters with caviar, sea coral and cucumber

95 **Oiji Caviar**
salt water fermented cucumber with ginger smetana, soy caviar and pickled onions
+ 385 **siberian polanco caviar 20g**

145 **Hamachi Shiso**
thinly sliced hamachi with jalapeno relish, caramelised ginger, shiso salad and lightly smoked soy

195 **Tuna Otoro Shichimi**
bluefin tuna with daikon radish, shishimi togarashi, lemongrass and tozasu

½ 245 / 345 **Sashimi Grand de Luxe**
sashimi made of scallops, bluefin tuna, salmon, Hamachi, avocado and ginger pearls
+ 285 ½ **Canadian lobster**

145 **Cod Tataki Yuzu**
thinly sliced cod loin with coriander, yuzu, jalapeno, cucumber, scallions and crispy rice

½ 135 / 225 **Steak Tartar Kimchi**
grounded beef top side with mint and lime mayonnaise, shiitake mushrooms, pumpkin kernels, carrot kimchi, onions and crisp salad

125 **Nakji**
chili and sesame fried octopus, topped with Korean omelette and daikon kimchi

75 **Green Beans Garlic Wafu**
garlic fried string beans with wafu dressing

125 **Donburi Truffle**
sushi rice topped with black truffle, shiitake and enoki mushrooms

125 **Gyoza Sweet Corn**
fried gyozas, stuffed with sweetcorn and leek, served with truffleponzu, pear and ginger

Tempura

A crispy favorite

Vegan Dream Tempura 115
tempura fried broccoli, tofu, scallions and corn, served with tentsuyu dressing

Prawn Tempura Togarashi 165
tempura fried prawns with shishimi togarashi and citrus ponzu

Pork Belly Tempura 135
tempura fried pork belly, baked in Japanese curry, served with citrus ponzu and fuji apple

Yaki The Japanese stick experience

Vegan Yaki 45 / pc 225 / main
tofu, mushrooms, cabbage

Chicken Yaki 60 / pc 265 / main
chicken skewer with crispy chicken skin

Seafood Yaki 90 / pc 365 / main
oyster grilled seafood skewer
[ask our service staff about the selection of seafoods](#)

Beef Yaki 75 / pc 315 / main
aged striploin, fermented chili

Yaki main course includes: [yaki onigiri](#), [wafu spinach](#), [broccoli](#)

teriyaki onion and bonito salad, cucumber taberyu

Meindisshu

The Mains

Cod Miso & Ginger 325
miso fried cod loin with soy sauce with browned butter, edamame beans, scallions, wild pepper and ginger

Tuna Yuzukosho 275
grilled tuna with nashi pears, vegetable cruditées, cashew nuts, coriander and yuzu kosho dressing

Kalbi Gochujang 255
glazed beef short ribs with kimchi, fried bean sprouts, baked shiitake mushrooms and gochujang chili sauce

Striploin Seven Spices 345
grilled striploin marinated in seven spices, served with broccoli and bok choi

Wagyu

Our finest selection of 🐮

Entrecôte Wagyu Japan Kagoshima A+10 545 / 945
80 g sliced raw with truffle ponzu, cucumber, scallions and fried enoki

180 g seared, add your side order from the menu below

Striploin Wagyu Japan Kagoshima A+7 545 / 945
80 g sliced raw with truffle ponzu, cucumber, scallions and fried enoki

180 g seared, add your side order from the menu below

Striploin Wagyu Australia A+5 255 / 495
80 g sliced raw with truffle ponzu, cucumber, scallions and fried enoki

180 g seared, add your side order from the menu below

Picanha Wagyu Australia A+5 395
180 g seared, add your side order from the menu below

Flank Steak Wagyu USA A+5 425
180 g seared, add your side order from the menu below

SIDE ORDERS

Shiitake 25, Broccoli Teriyaki 20, Garlic Green Beans 20, Vegetable Tempura 25, Spinach Wafu 20, Kimchi 20, Sesame Rice 15

+

Pimp your Wagyu

siberian polanco caviar on top 385

grated black truffle on top 195

Please let us know if you have any food allergies



우 리 레 스토 랑 에 오 신 것 을 환 영 합 니 다

맛 있 는 식 사 하 세 요 ! 집 에 서 는 끼 다