

Raw

Steak Tartar Kimchi

grounded beef top side with mint and lime mayonnaise, shiitake mushrooms, pumpkin kernels, carrot kimchi, onions and crisp salad

135 / 225

Sashimi

salmon, tuna, hamachi, avocado, ginger, seaweed and soy

155 / 225

In N Out Lunch

a three-course meal,
all served at once

295

Bowls & Salads

Avocado Crispy Rice

salad of seared avocado, ginger chutney, scallions, green tomato and crispy rice

115 / 195

Seared Salmon Cashew

seared salmon with cashews, rice noodles, crudité salad, coriander, lime, chili and cashew dressing

195

Donburi Shroom (vegan)

japanese "risotto" with shiitake, enoki and oyster mushrooms

165

Bulgogi 24

pork belly baked for 24 h with gochujang, served with sushi rice, confied shiitake mushrooms, fried enoki mushrooms, kimchi, chili cucumber, edamame beans, fried eggs and mung beans

175

Spicy Tuna Poké

poké bowl with black rice, mango, avocado, pickled cucumber, tuna, chili and chili mayonnaise

195

Mains

Cod Miso & Ginger

miso fried cod loin with soy sauce with browned butter, edamame beans, scallions, wild pepper and ginger

325

Tuna Yuzu

seared tuna with glass noodles, peanut crème, yuzu dressing, roasted peanuts, coriander, roasted coconut and shiso cress

275

Wagyu Non-Asian Burger

150g wagyu burger with sesame bread, caramelized onions, sauerkraut, truffle mayonnaise and chili fries

205

Sweets

Dessert Cocktails

small desserts, choose from our dessert tray

49

Weekly Lunch Specials

Veal Negimaki

thinly sliced veal with spring onions, enoki, ginger, miso and teriyaki sauce

145

Salmon Gochujang

salmon glazed with gochujang, grilled bok choy, pickled shiitake and sesame rice

145

King Oyster Mushroom Ramen

fried king oyster with noodles, chili, cilantro and a mushroom and lemongrass broth

135

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