

Sukoshi

But first, Entrees

45 / pc 120 / 3 pc **Oyster Cucumber**
shiso leaf oil, frozen cucumber and green apple

½ 265 / 365 **Sashimi Grand de Luxe**
sashimi made of scallops, yellowfin tuna, salmon and hiramasa, served with avocado and ginger pearls

145 **Hiramasa Shiso**
hiramasa with jalapeno relish, ginger, shiso leaf and lightly smoked ponzu

½ 165 / 245 **Steak Tartar Foie Gras**
grounded beef top side with grated foie gras, fermented radish, crispy rice, daikon cress, silver onion, wakame mayonnaise and lettuce leaves

½ 145 / 225 **Yellow Beet Tartar**
grounded miso glazed yellow beet with crispy pumpkin seeds, fermented radish, daikon cress, silver onion, wakame mayonnaise and lettuce leaves

145 **Gyoza Sweet Corn**
fried gyozas stuffed with sweet corn, leek and yuzukosho. Served with wax beans, grilled corn, ginger and chao ton

145 **Beef Tataki Sesame**
lightly seared striploin with ginger marinated spiralized carrot, spring onion, cilantro and kimchi roasted sesame seed paste

125 **Bellaverde Miso**
grilled broccoli with lime flavoured panko, sesame seeds and miso mayonnaise

Oysters and tuna may contain a virus that can be harmful to your health

Shea

Sharing is caring [for 2 ppl or more]

Steam Buns 235 p/p
steamed bao buns with kimchi, mung beans, chili cucumber, cilantro and fermented tomato glaze. Served with crispy pork and glazed tofu

Okonomiyaki 195 p/p
cabbage omelette with Japanese mayonnaise, spring onion, sesame seed, kimchi and teriyaki glaze

Glazed Duck Pancakes 235 p/p
glazed duck legs with spring onion, kimchi, cilantro, gochujang and fermented soybean paste

Wagyu

Our finest selection of 🐮

Entrecôte Wagyu Japan Kagoshima A+10 535

Striploin Wagyu Chile A+5 325

Picanha Wagyu Chile A+5 255

Flank Steak Wagyu USA A+5 255

120g seared with spiralized vegetables, sesame rice and red wine sauce

Meindisshu

The Mains

Beef Salad Thai Basil 285
grilled sirloin with marinated spiralized zucchini, carrot, peanut crumble, szechuan pepper marinated melon and thai basil pesto

Soba Noodles Arctic Char 285
soba noodles salad with lightly cooked arctic char, minced root vegetables, pickled red cabbage, fermented pumpkin, nori, trout roe and yuzukosho

Yellowfin Tuna Edamame 295
grilled yellowfin tuna with spiralized vegetables, lime confit, cilantro, crispy sushi rice and edamame mash with wasabi

Celeriac Miso 255
miso glazed celeriac, minced wax beans, beetroot sprouts, ginger vinaigrette and browned butter soy sauce

Dezāto

For your sweet tooth

Watermelon Coconut 115
infused watermelon, almond cake, melon foam, flowers, dried yoghurt with coconut and yuzu sorbet

Milk Chocolate Pistachio 125
milk chocolate mousse flavoured with miso and served with marinated raspberries, freeze dried raspberries, raspberry crisp, candied pistachio and pistachio ice cream

Ice Cream 45
1 spoon, ask your waiter for the flavor of the day

Sorbet 45
1 spoon, ask your waiter for the flavor of the day

Mochi 45 / pc
mochi ice cream, ask your waiter for the flavor of the day

Please let us know if you have any food allergies