

## Sukoshi

### But first, Entreés

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

½ 255 / 355 **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 145 / 225 **Steak Tartar Foie Gras**  
grounded beef top side with grated foie gras,  
fermented radish, crispy rice, daikon cress,  
silver onion, wakame mayonnaise and lettuce

½ 125 / 215 **Yellow Beet Tartar**  
grounded miso glazed yellow beet with crispy  
pumpkin seeds, fermented radish, daikon cress,  
silver onion, wakame mayonnaise and lettuce

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

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

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

## Meindisshu

### The Mains

**Spicy Tuna Poké** 225  
poké bowl with sushi rice, tuna, mango,  
soybeans, avocado, chili cucumber, nori and  
sriracha mayonnaise

**Beef Salad Thai Basil** 275  
grilled 180g striploin with marinated spiralized  
zucchini, carrot, peanut crumble, szechuan  
pepper marinated melon, thai basil pesto and  
peanut sauce

**Yellowfin Tuna Edamame** 275  
grilled yellowfin tuna with spiralized vegetables,  
lime confit, cilantro, crispy sushi rice and edamame  
mash with wasabi

**Celeriac Miso** 245  
miso glazed celeriac, minced wax beans,  
beetroot sprouts, ginger vinaigrette and browned  
butter soy sauce

**Steam Buns** 75 / pc  
steamed bao buns with kimchi, mung  
beans, chili cucumber, cilantro and  
fermented tomato glaze, served with  
crispy pork side

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