MANY
Traditions.
ONE TABLE

Menu & specials

SHINJU SPRITZ

Akashi Tai sparkling sake & cranberry pearls

12

KURISUMASU

Bombay gin, apricot brandy, cranberry
& spiced cordial

13



SOY CURED SHAKE

Soy and mirin cured salmon, marinated red onion and shiitake, miso mustard, lime & dill

13



AIGAMO TSUKUNE TRUFFLE

Grilled duck and shiitake tsukune,
pancetta, truffle & shiso butter

2 pcs 12.5



SOFT SHELL CRAB KARAAGE

Crispy seasoned soft shell crab
& wasabi Caesar

12.5



FESTLIG CHRISTMAS MENU

For two or more

STARTERS

EDAMAME. Grilled, supreme soy & soya sesame

SOY CURED SHAKE. Soy and mirin cured salmon, marinated red onion and shiitake, miso mustard, lime & dill

MAGURO CARPACCIO. Yellowfin tuna, white soy & yuzu ponzu Parmesan aïoli, tosazu gel, extra virgin olive oil, daikon & shiso

SOFT SHELL CRAB KARAAGE. Crispy seasoned soft shell crab & wasabi Caesar

SUSHI

WAGYU ABURI. Seared Japanese wagyu, miso aïoli, tsume & kizami wasabi

CEVICHE. Pickled red onion, avocado & cucumber, yellowtail kingfish, tiger's milk & coriander

HELL'S KITCHEN. Tempura shrimp, avocado & spicy sauce, yellowfin tuna & barbecue

EBI PANKO. Tempura shrimp & spicy sauce, avocado, tsume & sesame

SHAKE AÏOLI. Snow peas, avocado, miso aïoli & cucumber, seared salmon, soya sesame, chives & sake-tamari marinated trout roe

STICKS

AIGAMO TSUKUNE TRUFFLE. Grilled duck and shiitake tsukune, pancetta, truffle & shiso butter

GINDARA NO MISO. Miso-marinated black cod

59 per person



The image shows a set menu for two people

A FESTIVE FEAST WITH A JAPANESE TOUCH

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