

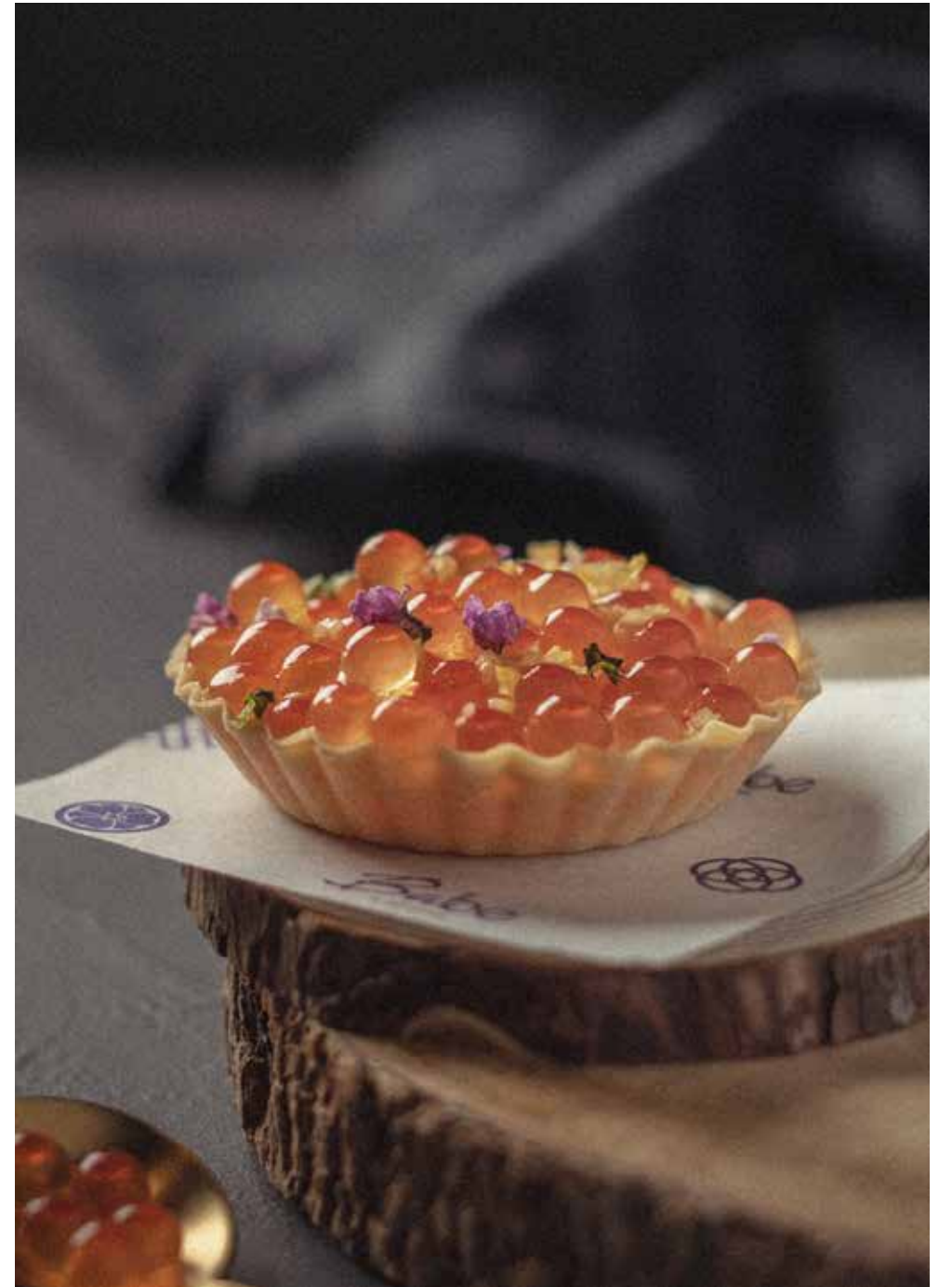
おつまみ

NIBBLES

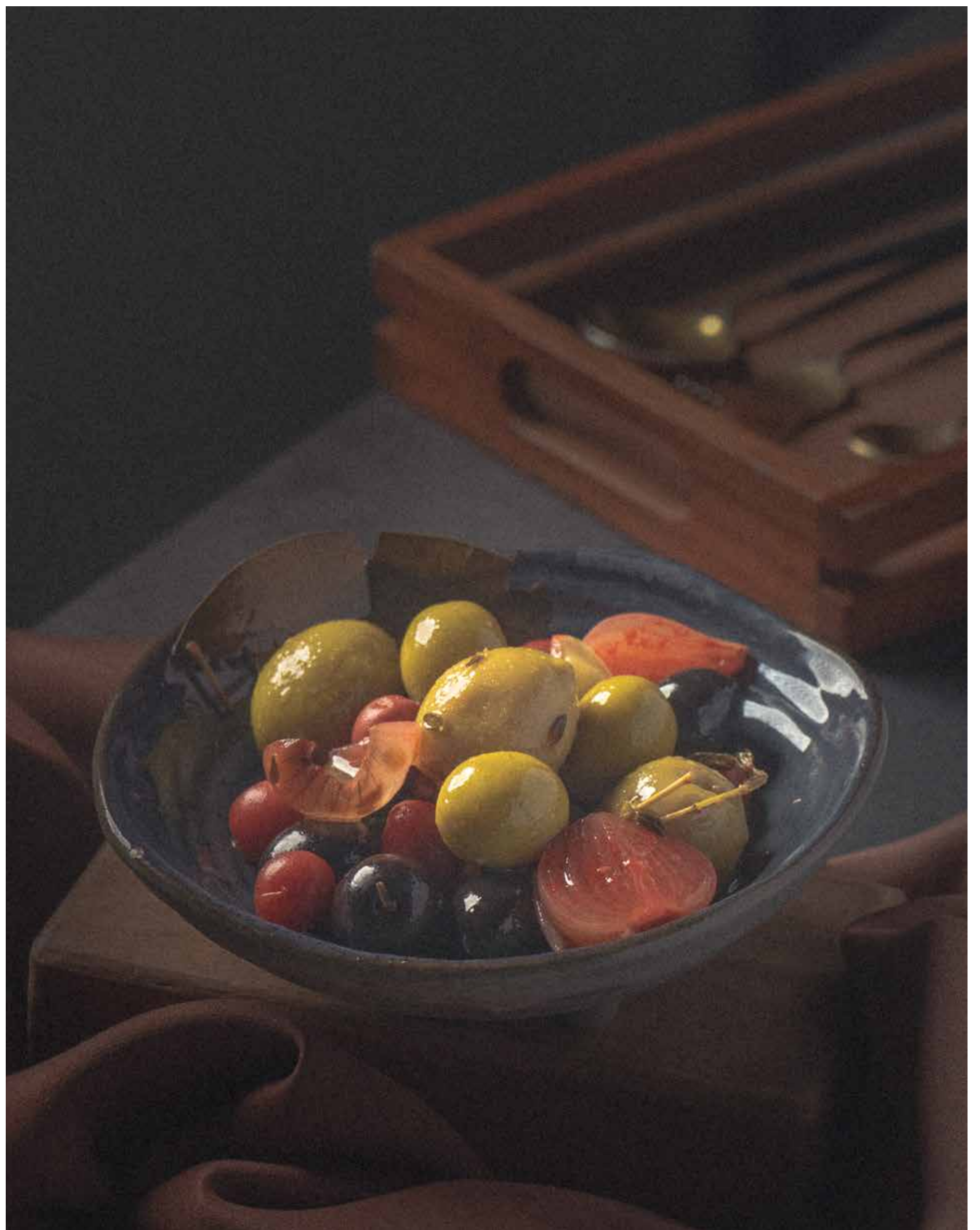
Smoked
Edamame



Smoked
Ikura
Tartlette



Anchovy
Olives &
Umeboshi



∨ Vegetarian

◎ Favorites

おつまみ ——— NIBBLES

Smoked Edamame — 16 ∨ ◎

Soy Brined & Maple Wood Smoked

Truffle Nori Fries — 34 ∨ ◎

Nori Seasoning & Aioli

Spanish Cheese Platter — 55 ∨

Chef's Selection of Today's Rations

Caramelized Walnuts — 19 ∨

Anchovy & Hojicha Tea

Anchovy Olives & Umeboshi — 26

Assorted Olives, Sour Plum, Boquerones

おつまみ ——— NIBBLES

Fried Iidako — 24

*Crispy Marinated Baby Octopus,
Aioli & Lemon*

Engawa Tsukudani — 49 ◎

Simmered Flounder Fin with Mustard Seed

Smoked Ikura Tartlette — 39 ◎

Fromage Blanc & Yuzu

Tori Niku Tama — 22

*Grilled and Glazed Minced Chicken
with Free Range Egg Yolk*

Beef Tendon — 28

*With Wagyu Trimmings,
Ponzu & Chili Daikon*

お刺身



FROM THE SASHIMI BAR



Shimaaji
Carpaccio

Tuna
Tataki

大皿料理 — FROM THE
SASHIMI BAR

Sashimi of The Day

- Ask our server

Toro Truffle – 138

*Fatty Tuna Belly
with Tsukudani Jus*

Shimaaji Carpaccio — 65

*White Tsuyu, Lemon, Extra Virgin
Olive Oil & Negishio*



Tuna Tataki — 75

*Seared Tuna, Mayu-su, Ginger,
Negishio, Kaiware Sprouts*



Uni & Shiromi – 145

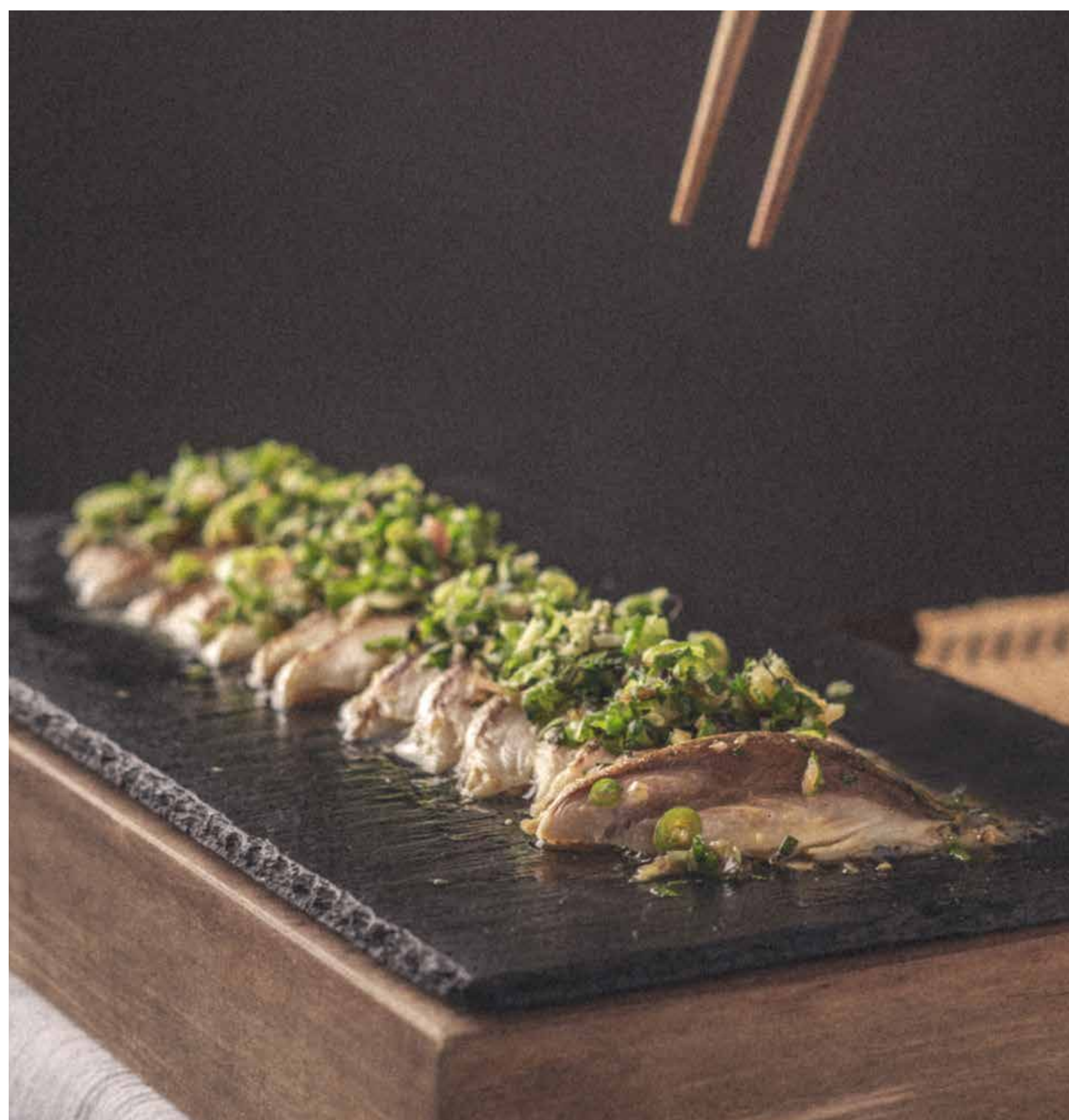
*Seasonal White Fleshed Sashimi, Ogo Nori,
Truffled Ponzu, Spring Onion, Kaiware*

SMALL



小皿料理

Torched
Shimesaba



Beef
Tartare



Asari
Saka
Mushi



∨ Vegetarian

◎ Favorites

小皿料理



SMALL

French Beans — 22 ∨
with Chorizo

Shallot Jam & Dashi Cream

Roast Palermo Peppers — 22 ∨

Garlic, Thyme & Parmesan

Kale & Smoked — 35 ∨ ◎
Salmon Salad

*Salmon Salad
Radish & Lemon*

Bagna Cauda — 38 ∨

*Bouquet of Garden Veggies,
Herbs on Ice with Umami Dip*

Padron Peppers — 24 ∨

*Spanish Sweet Peppers
with Bonito Salt*

Teppanyaki — 36
Garlic Prawn

Marinated, Lemon & Aioli

∨ Vegetarian

◎ Favorites

小皿料理

— SMALL

Grilled Pulpo al Ajillo — 58

*Spanish Smoked Paprika,
Aioli & Lemon*

Charcoal Grilled — 150

Alaskan King Crab

*Alaskan King Crab,
Konbu Butter & Calamansi*

Torched Shimesaba — 52 ◎

*Nanami Yakumi, Umami
Shoyu & Lemon*

Marbled Spanish — 60

Beef Cecina

*With Spanish Olive Oil
& Flake Salt*

Assorted Cured — 85

Meats Platter

*Chef's Selection of
Today's Provisions*

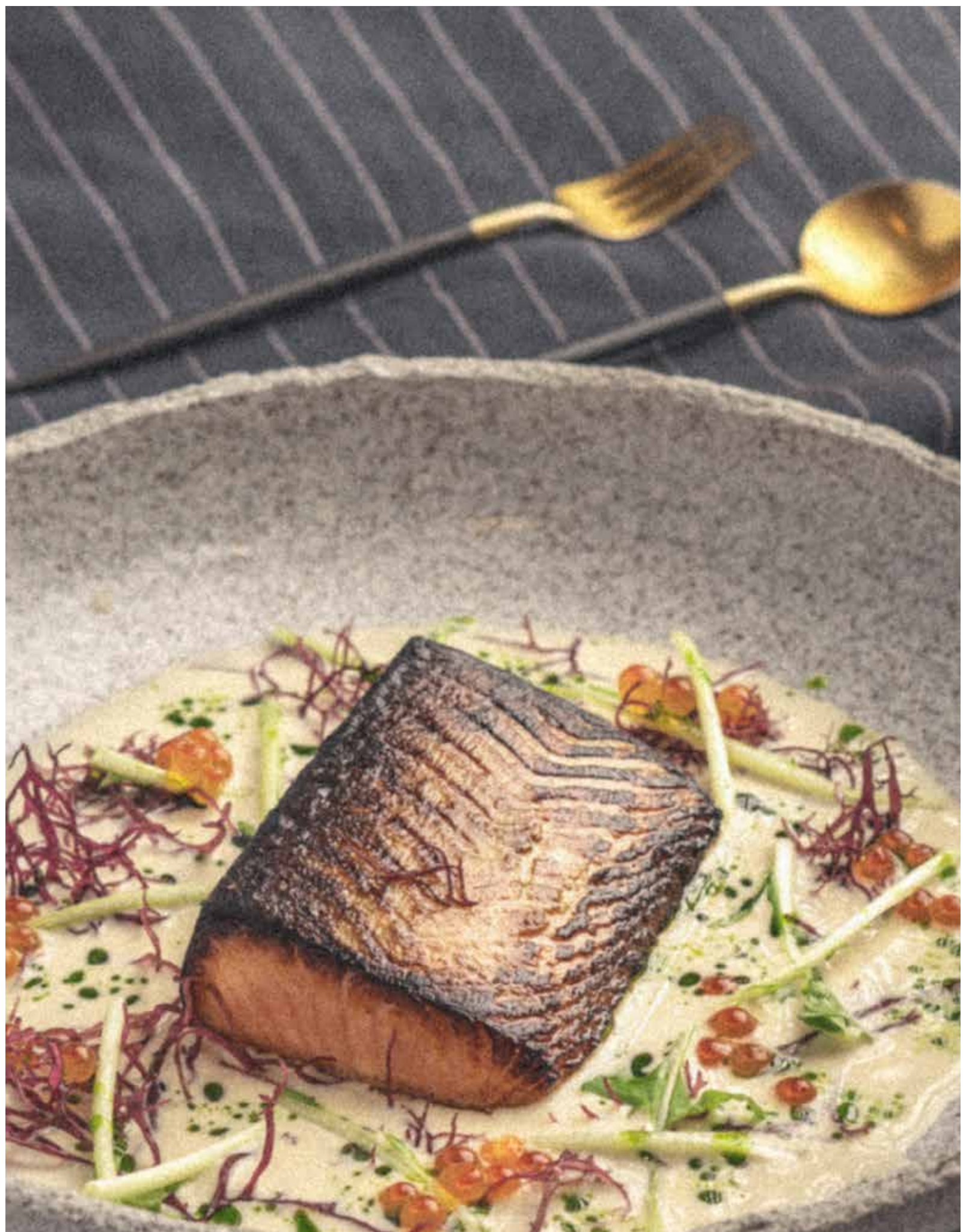
大皿料理

Truffle
Tatsuta
Chicken



MEDIUM

Yuan Miso
Marinated
Salmon



∨ Vegetarian

◎ Favorites

大皿料理 ——— MEDIUM

Vegetarian Katsu Furai — 55 ∨ ◎

*Ponzu, Nanami Grated
Daikon & Smoked Dijon*

Truffle Angel Hair Pasta — 48 ∨

Shimeji mushrooms & free range egg yolk

Charcoal Grilled Hamachi Kama — 120 ◎

Nanami, Lemon, Chili Daikon & Soy

Yuan Miso Marinated Salmon — 120

*Teppan Grilled, Miso,
Anchovy Cream, Dill Oil & Ikura*

Whole Braised Baby Seabass — 95

Yuzu & Mitsuba

Truffle Tatsuta Chicken — 45

*Black Pepper & Truffle Vin,
Mizuna & Radish*

Japanese A5 Wagyu — 115
Top Round Steak ^{100g}

*A5 Kagoshima Beef
with Assorted Yakumi*

Add ons:

Perigord Truffles ^{15g} **French Caviar** ^{15g}

Prices of these items are determinend by market prices

デザート ————— DESSERTS



デザート — DESSERTS

Harajuku Burnt Cheesecake — 22

*Tokyo Style Basque Cheesecake
with Vanilla Cream*

Melon & White Wine — 28 ◎

*Fresh Melon, Yuzu Curd
& Wine Jelly*

Houjicha Crème Caramel — 18

*Silky Milk Flan with
Sannontou Caramel*

Spring Bouquet — 22

*Strawberry & Black Currant Sorbet,
Red Bean & Mochi & Bay
Leaf Crème Anglaise*