



APERITIF

LANGLOIS

Langlois-Château Crémant de Loire

95

AYALA

Champagne Brut Majeur

125

UMESHU BELLINI

japanese plum wine
topped with bubbles

65

YUZU SAKÉ

Kozaemon saké
flavored with yuzu

85

ELDERFLOWER COCKTAIL

gin, elderflower, lemon

92

OKINAWA SPRING

umeshu, vodka,
elderflower, lemon

92

DRY MARTINI

gin, Noilly Prat

92

OLD FASHIONED

Four Roses bourbon,
angostura, brown sugar

92

APPLE PIE (NON ALCOHOLIC)

Apple juice, lime, cinnamon

55

please inform the staff if there are any allergies

ENTRÉE

TARTAR

chopped salmon with trout roe
& wasabi sauce
85

SASHIMI

variation of raw fish & shellfish
135

YAKI HOTATE

seared scallops in garlic butter
115

SOFTSHELL CRAB

deep-fried soft shell crab
with kimchi mayo
115

YAKI GYOZA

seared pork dumplings
95

AMADARE KARA AGE

deep-fried chicken
with yuzu glaze
95

YASAI NO TEMPURA

tempura deep-fried vegetables
with shiitake broth
115

MAIN COURSE

GYOZA

three different dumplings
pork, chicken & edamame
175

SHAKE TERIYAKI

seared salmon with teriyaki
195

TORI TERIYAKI

seared chicken with teriyaki
195

YAKINIKU

thinly sliced entrecôte
225

TEMPURA MORIAWASE

tempura deep-fried tiger prawns,
pollock & vegetables
210

SUSHI MORIAWASE

chef's choice of nigiri with a temaki
7 / 11 / 15 pieces
130 / 205 / 255

SASHIMI

variation of raw fish & shellfish
245

SUSHI & SASHIMI

mixture of nigiri, norimaki,
temaki & sashimi
265 / person

NORIMAKI

seaweed rolls
5 / 10 pieces

ZUCCHINI

avocado, cream cheese & asparagus
covered with zucchini
95 / 180

SPICY TUNA

tuna, lettuce & chili mayo
95 / 180

CALIFORNIA

snow crab, avocado, cucumber
& citrus mayo
100 / 190

SALMON PHILLY

avocado, cream cheese & asparagus
covered with torched salmon
95 / 180

TEMPURA ROLL

deep-fried tiger prawns,
vegetables with teriyaki
100 / 190

NORIMAKI TEMPURA

deep-fried seaweed rolls
5 / 10 pieces

CRISPY TUNA

tuna, shiso, asparagus,
sriracha & chili mayo
105 / 200

KARA AGE ROLL

chicken, pickled onion,
japanese mustard &
teriyaki mayonnaise
105/200

YAKINIKU ROLL

entrecôte, spinach & kimchi mayo
110 / 210

TEMAKI

hand roll

SHAKE

salmon, avocado & cucumber
45

CALIFORNIA

snow crab, avocado, mayo,
omelette & cucumber
50

MAGURO

tuna, shiso leaf, scallion & cucumber
50

SPICY TUNA

tuna, avocado, cucumber
& chili mayo
55

TEMPURA

deep-fried tiger prawn with asparagus
& chili mayo
60

SIDE ORDERS

SEAWEED SALAD	35
SQUID SALAD	40
SESAME SPINACH	30
EDAMAME	30
GREEN SALAD	40
MISO SOUP	25
KIMCHI	30
CHILI MAYO	20
KIMCHI MAYO	20

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SHARE FOOD

can only be ordered by the whole table
525/PERSON

SASHIMI

raw fish & shellfish

TEMPURA

tempura deep-fried tiger prawns
& vegetables

GYOZA

three different dumplings
pork, chicken & edamame

YAKINIKU

thinly sliced entrecôte

MOCHI

ice cream covered with rice paste

CHOCOLATE TRUFFLES

two kinds of flavors

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OKONOMI

NIGIRI one piece

AMAEBI Ishavsräka, sweet shrimp	25	IKURA Forellrom, trout roe	30	SHAKE Lax. salmon	25
AVOCADO	25	INARI tofu	25	SHAKE TORO Laxbuk, fatty salmon	30
EBI Tigerräka, tiger prawn	25	KANI Snökrabba, snow crab	30	SPARRIS aspargus	25
HAMACHI yellowtail	30	MAGURO Tonfisk, tuna	30	TAI Tilapia	25
HOKKI Surf clam	25	MAGURO TATAKI Halstrad tonfisk, seared tuna	30	TAKO Bläckfisk, octopus	25
HOTATE Kammussla, scallops	30	MASAGO Loddar rom, capelin roe	25	TAMAGO omelette	25
IKA Bläckfisk, squid	25	SESAMSPENAT spinach	30		

SASHIMI two pieces

AMAEBI Ishavsräka, sweet shrimp	50	IKA Bläckfisk, squid	50	SHAKE Lax. salmon	50
HAMACHI yellowtail	60	KANI Snökrabba, snow crab	60	TAI Tilapia	50
HOKKI Surf clam	50	MAGURO Tonfisk, tuna	60	TAKO Bläckfisk, octopusn	50
HOTATE Kammussla, scallops	60	MAGURO TATAKI Halstrad tonfisk, seared tuna	60		

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