



## SNACKS

PRAWN CRACKERS WITH  
GOCHUJANG COD EMULSION 4

NORI RICE CRACKERS WITH  
AVOCADO & PEA GUACUMOLE 4

STEAMED EDAMAME WITH MISO  
SALT 4.5

TSUKEMONO PICKLE SELECTION 4

## RAW

TUNA NORI TACOS, CAVIAR, RADISH & DASHI SOY 8

SALMON TATAKI, WASABI, CHIVE, RADISH & IKURA 6

SEABASS TIRADITO, RED PEPPER, QUINOA 7

BEEF TARTARE, SHOYU YOLK, FURIKAKE TENDON 8

## MAKI

PRAWN, AVOCADO, DRAGON ROLL WITH CAVIAR 10

SEARED BEEF, MUSHROOM & TRUFFLE 12

SEARED AKAMI TUNA & SIRIACHA MAYO 12

SEARED SALMON, CRAB, AVOCADO & TOBICO 9

## BAO BUNS

BEEF TSKUNE, CHEESE & MUSTARD MISO, CHARCOAL  
BAO 7

PRAWN MENCHI, CHILLI, SESAME & TOMATO DASHI 6

CHAR SUI PORK & SATAY SAUCE 6

CHICKEN KATSU, TONKATSU SAUCE & TOKYO ONION 6

## TENSHIN

TIGER PRAWN & WATER CHESTNUT GYOZA 7

CHICKEN, TRUFFLE & MUSHROOM SHUMAI 7

PORK & PRAWN SHOKUPAN TOAST 8

WAGYU BEEF & WASABI CRISPY WONTONS 8

## YAKITORI

CHICKEN YAKITORI WITH PEANUT SATAY & CORIANDER  
6

TIGER PRAWN WITH AMARILLO TOGARASHI SAUCE &  
LIME 12

BEEF FILLET ANTICHUCHOS WITH SHOYU YOLK &  
SANSHO 6

SESAME & CHILLI GLAZE KUROBUTA PORK RIBS 9

## SALAD

KYOTO CUCUMBER WITH MISO & SESAME 3

ICEBERG & ONION SALAD WITH SHOYU 3

TOMATO WITH YUBA, SHISO & WHIPPED TOFU 7

STICKY BEEF WITH KIMCHI & RADISHES 6

## AGEMONO

PRAWN & ASPARAGUS WITH SHISO TEMPURA 9

SOFT SHELL CRAB & COURGETTE FLOWER TEMPURA 10

SALT & PEPPER SQUID WITH BLACK GARLIC AIOLI 7

KARAAGE FRIED CHICKEN & YUZU GARLIC AIOLI 6

## RICE

SESAME & TOKYO ONION RICE 3.5

NORI FURIKAKE & EDEMAME RICE 3.5

SALMON IKURA & WAKAME RICE 4

CHICKEN SKIN & EGG YOLK RICE 3.5