CAVIAR

TAPASAKE RESERVE 30G/50G	455	750
KRISTAL 50G/100G	1115	2230
BELUGA 50G/100G	3850	7750

Potato Cracker, Nori Tempura, Blini, Yuzu Cream (D, E, F, G, R)

OYSTER

FINE DE CLAIRE Nº 3, FRANCE 45

Yuzu Ponzu, Chili-zu, Kizami Wasabi (R, S, SF)

MARISCADA

A Seafood Celebration for the Table (SF, E, F, M, R, S)
1250

WAFU TAPAS

Japanese Style

EDAMAME
Mediterranean Sea Salt (S, VG) 38
Pecorino Romano, White Truffle Oil (V, D, S) 45

PADRON PEPPER 45
Amakara-tara, Spicy Nuts (G, S, SE, TN, V)

YASAI TEMPURA 85
Assorted Vegetables & Mushrooms, Oroshi Ten-tsuyu (E, G, S, V)

GALLEGA OCTOPUS 125
Yuzu Avocado, Smoked Paprika (MO)

ALBONDIGAS 95
Wagyu Beef, Chorizo, Romesco Miso Sauce, Manchego (D, G, S)

GAMBAS AL AJILLO 105
Al Ajillo Oil, Asian Chilli Sauce, Garlic Chip (SF, F)

FRIED CALAMARI 75
Shichimi, Lime, Espelette Aioli (E, G, MO, M)

SEAFOOD GYOZA 89
Prawn, Chilean Sea Bass, Shiso Butter, Calamansi Ponzu (F, G, SF)

WAGYU BEEF GYOZA 105
Smoked Ponzu, Crunchy Garlic La-yu (D, G, S, SE, TN)

CROQUETAS CON WAGYU 105
Manchego, Wagyu Beef, Black Truffle (D, G, E, M)

CHICKEN NEGIMA SKEWER 89
Teriyaki, Truffle Aioli, Black Truffle (G, E, M, S)

CRUDO

SEA BASS CARPACCIO 105
Fennel, Daikon Kinpira, Mandarin Dressing (F, R, S, SE)

RIKYU BEEF TATAKI 125
Sesame Marinated, Rikyu Sauce, Shiso Wasabi Cress (E, G, M, R, S, SE)

TOMATO CARPACCIO 82
Honey Pepper Sauce, Crispy Quinoa, Greek Feta (D, G, S, V)

HAMACHI ROLLITOS 112
Myoga, Mizuna, Enoki Mushroom, Kizami Wasabi (F, G, R, S, SE)

TUNA TATAKI 125
Tomato Fondue, Yuzu Kosho Jelly (F, R, S)

WAGYU TARTARE 145
Foie Gras, Miso Emulsion, Asian Pear, Myoga, Nori Cracker
(D, G, R, S, SE)

TUNA TARTARE 130
Onsen Egg Yolk, Crispy Potato, Yukke Sauce, Chicory,
Mediterranean Vegetables (E, F, G, M, R, S, SE, TN)

SALADS

BABY SPINACH 85
Asian Pear, Cherry Tomato, Crispy Leek, Sesame Dressing (G, SE, V)

KALE AND YUZU NUTS 87
Asparagus, Broccoli, Miso Emulsion,
Pomegranate Vinaigrette (G, P, S, SE, TN, VG)

KING CRAB 125
Fennel, Cherry Tomato, Asparagus, Cauliflower, Yukari
(G, M, P, S, SE, SF)

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) | Peanuts (P) | Raw (R)
Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

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SUSHI

NIGIRI & SASHIMI

Maguro ~ Tuna (F,G,R,S)	55	Suzuki ~ Sea Bass (F,G,R,S)	55	Unagi ~ Eel (F,G,R,S)	70
Chu-Toro ~ Pink Tuna (F,G,R,S)	65	Sake ~ Salmon (F,G,R,S)	35	Hotate ~ Scallops (G,R,SF)	65
O-Toro ~ Marble Tuna (F,G,R,S)	75	Hamachi ~ Yellowtail (F,G,R,S)	45	Wagyu Striploin (G,S,SE)	68

HAND ROLL

King Crab (E,G,M,SF)	85	Caviar (F,G,R)	95	Trout Roe (F,G,R)	85
O-Toro & Caviar (F,G,R)	65	Mentai Mayo (F,G,R)	65	Sea Urchin (G,R,SF)	65

MAKI

SPICY TUNA 92
2 Way Spicy Tuna Mix, Crispy Quinoa
(E, F, G, M, R, S, SE)

VOLCANO 115
Prawn, Shrimp Tempura, Volcano Sauce
(E, G, M, S, SE, SF)

SMOKED EEL & FOIE GRAS 120
Avocado, Cucumber, Tsume Sauce (F, G, S, SE)

ABURI SALMON 90
Miso Glaze, Cream Cheese, Avocado
(D, F, G, R, S, SE)

ABURI WAGYU 125
Yakiniku, Shiso, Spring Onion,
Horseradish Mayo (E, G, M, S, SE)

GARDEN 85
Cauliflower Tempura, Truffle Honey
Glaze, Black Truffle (E, G, M, S, SE, V)

RAINBOW HUTOMAKI 110
Soy Mayo, Tuna, Salmon, Hamachi,
Prawns, Beetroot Tenkasu
(E, F, G, M, R, S, SE, SF)

MORIAWASE

Chef's Selection of Premium Maki, Nigiri & Sashimi (D,E, F, G, M, R, S, SE)
980

ROBATA

LAMB RACK (HALF) 290
Spicy Miso Glaze (G, S, SE)

GRILLED LUBINA 1.2 - 1.5KG 755
Olive Tapenade, Ponzu Beurre Blanc (D, F, G)

CHILEAN SEA BASS 275
Honey Saikyo Miso (F, S, G)

BRAISED SHORT RIBS 225
Miso Beef Jus, Crispy Parsnips (G, S)

BABY CHICKEN 185
Crispy Potatoes, Morel Sauce,
Onsen Egg (D, E, G, S)

GRILLED CORN 75
Herb Mayo, Manchego (D, E, G, M, V)

WAGYU BEEF

BY WESTHOLME AUSTRALIAN BEEF

STRIPLOIN 300G	365	**RIBEYE 300G**	385
TENDERLOIN 300G	405	**TOMAHAWK 1.2KG**	1675

Yakiniku-tare, Truffle Ponzu, Kizami Wasabi Sauce (D, G, S, SE)

SHARE

LOBSTER LINGUINE 425
Whole Lobster, Mentaiko Cream, Seafood Bisque (D, G, SF)

MUSHROOM UDON 325
Truffle Cream, Mixed Wild Mushrooms, Truffle (G, D, S)

UDON VONGOLE 285
Carpet Shell Clams, Mitsuba, Bottarga (D, G, SF)

SEAFOOD STONE POT 285
Sea Bass, Tiger Prawn, Calamari, Seaweed Butter (D, G, S, SF)

SIDES

GRILLED ASPARAGUS 65
Shiso Chimichurri (D, F, G)

TAPASAKE CONDIMENTS 25
Trio of Housemade Chilli Sauces (VG)

STEAMED RICE 35
Toasted Sesame Seeds (SE, VG)

BROCCOLINI 62
Sesame Sauce, Garlic Chips (E, G, S, SE, V)

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) | Peanuts (P) | Raw (R)
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