

おつまみ



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MAGAKI 8 ea / 4. 4. 30

Magaki oyster, traditional Japanese vinaigrette, soy milk truffle foam, uruguayian oscietra black river caviar.

OTSUKURI Small 28 / Large 52

Chefs choice top of the range sashimi, served with house made tosa shoyu.

NASU GOMAAE 18.5 **VG.OP**

Hibachi eggplant, chinese broccoli gomae, cucumber, shredded cheese.

CAULIFLOWER MIZORE AE 19.5 **VG**

Cauliflower karaage, grated radish, sansho pepper, dengaku miso, mizuna.

TORI KARA MIZORE AE 22

Chicken kara age, mizuna, sansho pepper, grated radish, dengaku miso.

TSUKEMONO GOMA TOFU 22 **VG**

House made sesame tofu with pickled tomato, jyabara cucumber, beer pickled cabbage, pickled mushrooms.

TEBA 17

Smoked wings, celery, spring onion, leek, spiced soy.

IBUSHI MAGURO 28

Hibachi smoked tuna belly rolled with leek.

MEKAJIKI NO OCHAZUKE 36

Sword fish belly misozuke, soy tonyu dashi.

WAGYU SUTE'EKI 48

200g Wagyu 8+ steak, fresh wasabi, karashi, sea salt.

OMAKASE TEMPURA 45

Moreton bay bug tempura .

DESSERT

CHEESE BAVAROIS & BLACK SESAME GELATO 21

Bavarois, umeshu kanten, sesame cracker served beni imo foam, served with house made black sesame gelato

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