

SNACKS

Charred Edamame, Spice Salt	8
Gobo Chips, Yuzu Mayo**	10
Miso Hummus, Renkon Chips	13
Oyster Bao, - 2pcs** Lemon Chili & Blue Cheese Sauce	15
Vegetarian Bao - 2pcs** Cured Miso Halloumi, Jackfruit	12

RAW

Oysters, Ginger Granita	20
Salmon Sashimi Ginger Seeded Mustard Ponzu	22
Hiramasa Kingfish Sashimi Wasabi Shio Koji, Pickled Ginger Gel	22
Tuna Tartare** Prawn Cracker, 60 Degrees Onsen Egg	25

NAKED SUSHI

Salmon	12
Kingfish	12
Tuna	16
Wakame	8

SIDES

Green Tea Noodle Salad** Soy Onion Dressing	15
Okonomiyaki Brussels Sprouts, Soy Mayo**	16
Kaisen Sashimi Salad, Sesame Dressing**	24



SMALL

Grilled Oysters, Soy Miso Butter - 2pcs	12
Grilled Scallops, Miso Butter - 2pcs	14
Wagyu Tataki, Home-made Ponzu	18
Agedashi Tofu, Mochi	15
Pan Fried Gyoza, Sichuan Soy Dressing**	15
JFC, Jazushi Fried Chicken, Soy Mayo	18
Tempura Miso Eggplant Sticks - 2pcs** Comte Cheese	12
Tempura Prawn Mayo Sticks, - 4pcs** Green Furikake	22
Camembert Tempura, Teriyaki Cream**	18
Soft Shell Crab, Ume Kosho Mayo	26

LARGE

Teriyaki Chicken	28
Slow-cooked Kakuni Pork Belly	28
Breaded Pumpkin Katsu** Curry Sauce, Cheese	24
Roast Wagyu Beef Teriyaki, Honey Mayo	38
Unagi Eel Rice Ball Chazuke** Oba Miso, Mushroom Dashi Soup	28
Vegetarian Rice Ball Chazuke** Enoki Nori Kakiage, Mushroom Dashi Soup	22

DESSERT

Chocolate Mousse Vanilla Custard, Cacao Nib	14
Hoji Tea Ice Cream Mochi Mascarpone Cream, Sakura Powder	14

10% surcharge will be applied on Saturday, Sunday and Public Holiday