

TEMAKI À LA CARTE

AKAMI TUNA - 7
"Hakkoku"

CRAB - 6 egg yolk, white soy

SALMON - 6 ikura, cucumber, shiso, sesame

> OTORO TUNA - 8 spring onion

SURPRISE ME - 10

BBQ EEL - 7 cucumber, bbg sauce

MISO AUBERGINE (v) - 5 sesame, spring onion

PRAWN TEMPURA - 7 spicy mayo, spring onion, cucumber

PICKLED VEGETABLE (v) - 4
homemade pickles

VEGETABLE TEMPURA (v) - 6

SET MENUS

AKAMI TUNA SALMON BBQ EEL AKAMI TUNA CRAB SALMON BBQ EEL AKAMI TUNA SALMON OTORO TUNA PRAWN TEMPURA BBQ EEL AKAMI TUNA
CRAB
SALMON
OTORO TUNA
PRAWN TEMPURA
BBQ EEL

17 22 26 32

SMALL PLATES

DAILY SPECIAL - 8

MONKFISH KARAAGE - 7

SEASONAL PICKLES - 4

VEGGIE SEASONAL SNACK - 4

VEGETABLE TEMPURA - 6

SALMON TATAKI - 7

YELLOWTAIL SASHIMI - 7

MISO SOUP - 5

DESSERTS

CHOCOLATE CHIP COOKIES - 3

MOCHI - 4



— SAKÉ –

SUMI-JUNMAI - 15 | 39

KIMOTO-JUNMAI - 11 | 19 | 80

YAMAHAI-JUNMAI - 9 | 17 | 70 KINKA-DAIGINJO - 11.5 | 20 | 82

ICE BREAKER-JUNMAI GINJO - 12 | 20 | 80 TUXEDO-DAIGINJO - 178

YAMAHAI 300ml - 38

UMESHU PLUM - 11.5 | 19 | 78

WINE -

WHITE

ROSÉ AND BUBBLES

PICPOUL - 5.50 | 31 CHÂTEAU LÉBOUBE ROSÉ - 9.50 | 55

GAVI - 8 | 45

PROSECCO - 8 | 42

RIESLING - 9.50 | 55

RED

CHABLIS - 10.50 | 61

CARE GRENACHE - 5.50 | 31

BURGUNDY - 10.50 | 60

COCKTAILS

SANSHO PEPPERCORN GIMLET- 8.5

YUKI NORI MARGARITA - 8.5

PINEAPPLE RUM PUNCH - 8.5

SAKURA YUZU NEGRONI - 9.5

TEMAKI OLD FASHIONED - 9.5

BEERS & SOFTS-

ICED MATCHA TEA - 3

ASAHI BEER - 5.5

SAKE BOMB - 7

STILL MINERAL - 2.5

SPARKLING MINERAL - 2.5

COKE/ DIET COKE- 3.5