

ENTRÉE

Kingfish Carpaccio 8pcs	26
Green Chilli Puree, Soy, Truffle oil	
Wagyu Tartare	28
Nori Crackers, Smoked Yolk, Herb Aioli	
Tuna Tataki 6pcs	26
Ponzu, Wasabi Onion Salsa, Pickle Radish	
Citrus Salmon Crudo 8pcs	22
Yuzu gel, Red onion, Ikura	
Wagyu Tataki 8pcs	26
Seared Beef Striploin, Crispy Enoki	

SASHIMI

6 pcs

Salmon	18	Toro 2pcs	24
Tuna	24	Scallop	22
Kingfish	22	Scampi 2pcs	32
Sashimi Moriawase 8pcs	24		
Salmon, Tuna, Kingfish, Seasonal White Fish			
Sashimi Omakase 16pcs	58		
Chef's Seasonal Selection			
Hosaku Sashimi Sudoku	88		
Sashimi Tasting Box			

SUSHI

2 pcs

Salmon	9	Toro	28
Tuna	12	Scallop	12
Kingfish	10	Scampi	32
Angus beef	16		
Sushi Moriawase 6pcs	28		
Chef's Choice Platter			
Salmon Aburi Sushi 6pcs	24		
Seared Salmon, Ikura			
Sushi & Sashimi Moriawase 12pcs	42		
Chef's Choice Mixed Platter			
Crispy Salmon Roll 8pcs	22		
Fried Salmon, Tobiko, Spicy Mayo, Yuzu Gel			
Spicy Tuna Roll 8pcs	24		
Spicy Tuna Tartare, Cucumber, Nori Chips			

SNACKS

Charred Edamame	7
Young Soybeans, Yukari, Sea Salt	
Renkon Chips	9
Deep Fried Lotus Root	
School Prawns	16
Lime Chilli Aioli	
Takoyaki	10
Bonito Flakes, Mayo	
Chicken Karaage	16
Chilli, Lime Aioli	
Fried Squid	18
Cucumber Aioli	
Crispy Vegetables Fritters	12
Sweet Soy, Mayo	
Crispy Tofu	16
Sweet Soy Glazed	

MAINS

Vegetables / Wagyu Beef Gyoza	18 / 22
Soy Vinaigrette	
Honey Soy Chicken	22
Honey Glazed Grilled	
Salmon Teriyaki	28
Sweet Soy, Grilled	
M3+ Striploin	38
150g, Pickles, House Made Sauce	
Crispy Enoki Truffle Fried Rice	30
Black Truffle Paste, free Range Yolk, Mixed Mushrooms	
Grilled Mackerel on Rice	28
Free Range Yolk, Seasonal Mushrooms	



SIDES

Broccolini	16
Pan-Grilled, Ginger Shoyu	
Miso Soup	5
Seaweed, Spring Onion	
Steamed Rice	4

DESSERTS

Strawberry Mochi	9
Black Sesame Mochi	9
Red Bean Taiyaki	16
with Black Sesame Ice Cream	

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Chef's Choice Mixed Platter			

LUNCH MENU

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Renkon Chips	9
Deep Fried Lotus Root	
School Prawns	16
Lime Chilli Aioli	
Takoyaki	10
Bonito Flakes, Mayo	
Chicken Karaage	16
Chilli, Lime Aioli	
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Cucumber Aioli	
Crispy Vegetables Fritters	12
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