



## SMALL PLATES

EDAMAME w/ smoked lime salt	8
HEIRLOOM TOMATO SALAD w/ fruit, shiso, chimichurri	16
GRILLED OCTOPUS w/ yuzu pepper soy, purple potato mash and shichimi pepper	19
FREE RANGE CHICKEN KARAAGE w/ buttermilk, pickled daikon, kale crisp, aji amarillo mayo	19
BEEF TATAKI w/ mango, passionfruit, onion dressing	24

## RAW BAR & SUSHI

### 海の幸

BIG GLORY BAY KING SALMON TIRADITO w/ passion fruit, coconut cream, leche de tigre and crispy spaghetti squash	27
CEVICHE TASTING PLATTER Salmon w/ passionfruit, leche de tigre, tuna w/ apple, cucumber and red onion, kingfish w/ pickled daikon, jalapeño, and coriander	58
KINGFISH CEVICHE w/ pickled daikon, jalapeño, coriander	26
TRADITIONAL ASSORTED SASHIMI (10/16PCS) Chef's selection of today's best market fish	36/56
SPICY TUNA SUSHI ROLL (8PCS) w/ aji verde and coriander	24
RAINBOW SUSHI ROLL (8PCS) w/ aji amarillo, chia seeds and tobiko	25
KINGFISH ROLL (8PCS) w/ crispy potato, black tiger prawn, avocado, pickled daikon, jalapeño sauce	25
VOLCANO SUSHI ROLL (8PCS) w/ tiger prawn tempura, pickled daikon and huancaína mayo	25
SEARED HOKKAIDO SCALLOP ROLL (8PCS) w/ courgette, wasabi mayo and kumara crisp	26

## TOSTADA

TOMATO TOSTADA w/ mint, basil, almond and coriander	17
SEARED BEEF TOSTADA w/ truffle sesame dressing, shiitake mushroom and pickled daikon	18
TUNA SASHIMI TOSTADA w/ corn, wasabi tartar, pickled daikon, chopped jalapeño and red onion	18

## DUMPLINGS & BUNS

### 餃子と肉まん

VEGETABLE STEAMED BUN w/ tempua eggplant, Asian slaw and teriyaki sauce	10
SOFT SHELL CRAB STEAMED BUN w/ baby cos and wasabi tartar	12.5
CRISPY PORK BELLY STEAMED BUN w/ pickled cucumber and spicy miso	12.5
ARTICHOKE DUMPLINGS (4PCS) w/ mushroom purée, chili and almond	15
BLACK TIGER PRAWN DUMPLINGS (4PCS) w/ aji verde, golden kumara crisps and almond powder	18
SPICY PORK GYOZA w/ sichuan pepper and aji amarillo	18

## 小皿

## TEMPURA

EGGPLANT TEMPURA w/ hatco miso and spring onion	20
TIGER PRAWN TEMPURA w/ aji amarillo mayo and jalapeno ponzu	26
FISH TEMPURA w/ Peruvian spice blend, kaffir lime and wasabi tartar	25

## MAIN PLATES

CRISPY PORK BELLY w/ spicy miso glaze, salsa and celeriac puree	38
LAMB CHULETA (4PCS) Spiced lamb cutlets w/ smoky aubergine and coriander purée	42
NIKKEI STEAK w/ garlic chips, fried kale, chimichurri and wasabi ponzu	39
MISO GLAZED TOOTHFISH w/ saikyo miso, chive and aji verde	34

## SIDES

HAKUSAI CABBAGE w/ sesame mustard dressing and parmesan cheese	10
ASPARAGUS w/ sweetcorn, yuzu butter soy	9
CUCUMBER w/ almonds, fried shallot, lime pickle, dark vinegar and coconut	8
JAPANESE SHORT GRAIN RICE (SML/LRG)	4/8
MISO SOUP w/ silken tofu, wakame seaweed and spring onion	6

## 天ぷら

## DESSERTS

Matcha & Coconut Tres leches cake	16
Roasted coconut and yuzu slice, toasted meringue	16
Chocolate cake, ichigo sake strawberries, citrus mascarpone	16

## デザート

## HOUSE DRINKS

### BEER

Asahi Super Dry, Lager, Japan 400ml	12
Asahi Black, Lager, Japan 400ml	12
Peroni, Lager, Italy 400ml	12
Somersby Apple Cider, Denmark 300ml	9

### WINE

Sauvignon Blanc Brancott Estate Core, Marlborough, 2020	9/45
Pinot Gris Brancott Estate Core, East Coast, 2020	10/50
Chardonnay Brancott Estate, East Coast, 2020	11/55
Rosé Brancott Estate Core, Blush Rosé, Marlborough, 2020	11/55
Pinot Noir Camshorn, Waipara, 2019	14/70

### SAKE

Azabu SANSHIMAI Sake Flask 375ml	48
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### SOFT DRINKS

Fizzy	5
Calpico	6
Ramune	6

