

01 SOUP

MISO BASE SEAFOOD SOUP (S,G)
Traditional miso soup with seafood and negi ·29

SHIRO MISO SOUP (V)
Traditional miso soup ·23

02 SMALL PLATES

STEAMED EDAMAME (V)
With sea salt ·25

CHILI EDAMAME (D)
With garlic butter ·29

ROCK SHRIMP (S,N,G)
Tempura fried rock shrimp with peanut mayonnaise and green salad ·62

CALAMARI (S,G)
Fried baby squid rings seasoned in 12 spices and served with nam pla sauce ·49

JAPANESE TUNA PIZZA (G)
Toasted flour tortilla bread and thin slices of fresh tuna drizzled with black truffle oil and Himalayan salt ·65

WAGYU IN POTATO CHIPS (D,G)
Diced wagyu in chilli teriyaki with creamy cheese in our house made potato chips ·44

SALMON IN POTATO CHIPS (D,G)
Salmon with creamy cheese and teriyaki sauce in our house made potato chips ·29

WAGYU BEEF GYOZA AND FOIE GRAS (G)
Steamed then pan fried house made wagyu beef gyoza and miso foie gras ·54

SHORT RIB BAO (G)
Slow cooked short rib in mild spicy BBQ sauce in hot bao bun ·45

CRISPY RICE (D,G)
Spicy Tuna with chives ·43
Spicy Salmon with jalapeño ·43

BEEF KATSU
Breaded beef tenderloin fried to perfection served with Japanese mayonnaise ·59

03 SALADS

ORIGAMI SALAD (V)
Green salad leaves and avocado mix in miso vinaigrette ·38

SEAWEED SALAD (V)
Kaisou seaweeds mix with green apple, avocado and sesame dressing ·42

CRAB SALAD (S)
Kani kamaboko mix with cucumber and mild spicy sauce with tempura flakes ·53

04 URAMAKI • MAKI

SALMON ROLL (G)
Salmon with chives and layu mayonnaise ·64

SPICY TUNA (G)
Spicy tuna mix with cucumber and sesame seeds ·62

EBI TEMPURA (S)
Prawn tempura, asparagus, Japanese mayonnaise roll in sesame seeds ·54

SOFTSHELL CRAB (S,G)
Cajun fried softshell crab, avocado, takuan and sesame seeds ·66

BLACK COD HOSO MAKI (N,D,G)
Miso marinated black cod with cream cheese and torched crab mayonnaise topped with chilli teriyaki and nuts ·67

ORIGAMI ROLL (S,G)
Prawn tempura, salmon, avocado topped with spicy tuna, four types of tobiko and sweet soya sauce ·71

VOLCANO (S,G)
Avocado and cucumber roll topped with baked crab stick, goma sauce and tempura flakes ·65

TIGER TEMPURA (S,D,G)
Fried prawn tempura with cream cheese, avocado, spicy tuna, gomaand sweet soya sauce ·63

SUNSET (D,G)
Fresh salmon, cream cheese, avocado, topped with spicy tuna, and sweet soya sauce ·67

CALIFORNIA (S,G)
Crab meat, avocado, cucumber rolled in tobiko and sesame seeds ·69

ROCK SHRIMP WITH KALUGA CAVIAR (S,G)
Crabmeat, avocado, cucumber, spicy shrimp tempura, kaluga caviar ·110

TENKASU PRAWN (S,G)
Prawn tempura, avocado rolled in tempura flakes ·59

04 NEW STYLE SASHIMI

NEW STYLE SALMON SASHIMI (G)
Thin slices of salmon with light ponzu dressing ·54

YELLOWTAIL JALAPEÑO (G)
Thin slices of local produce organic yellowtail with yuzu kosho mayonnaise ·61

BEEF TATAKI (G)
Seared wagyu with tobanjan ponzu and caramelized grapefruit ·66

TUNA CEVICHE (G)
Lime marinated diced tuna with shimeji and truffle ponzu ·63

SALMON TATAKI (G)
Cajun seared salmon with daikon and honey yuzu dressing · 58

04 ORIGAMI STYLE NIGIRI

SALMON WITH JALAPEÑO SALSA ·35
TORCHED ORGANIC YELLOWTAIL WITH YUZU PONZU ·40
WAGYU WITH FOIE GRAS AND FRESH TRUFFLE ·61

04 NIGIRI 2PCS (G)

SALMON ·30
TUNA ·30
YELLOWTAIL ·34
UNAGI ·35

04 SASHIMI 3PCS (G)

SALMON ·32
TUNA ·32
YELLOWTAIL ·36
UNAGI ·38

05 ROBATA

TENDERLOIN (G)
150 grams of beef tenderloin grilled to perfection with chilli teriyaki ·116

WAGYU SKEWER (G)
2 skewer of charcoal grilled wagyu with truffle mayonnaise ·79

SALMON TERIYAKI (G)
250 grams of charcoal grilled salmon with teriyaki sauce and pickled cucumber ·89

WAGYU STRIPLOIN (G)
Served with kizami wasabi, truffle mayonnaise, chimichurri
150 grams ·191
300 grams ·330

GRILLED SEA BASS WITH TOMATO SALSA (G)
120 grams of fresh sea bass fillet with Japanese salad and tomato ·99

ASPARAGUS (G,V)
100 grams of jumbo asparagus with light wafu dressing and garlic chips ·45

06 LARGE PLATES

BRAISED SHORT RIB BOP
120 grams of slow cooked short rib with shimeji mushroom and mild BBQ sauce ·99

WAGYU KATSU SANDO
Japanese sandwich of 150 grams breaded wagyu grade 7+ fried to perfection with house made katsu sauce and caramelized onion ·135

PRAWN YAKISOBA (S,G)
Stir fried egg noodles with tiger prawns and chilli flakes ·58

MISO BLACK COD SKEWER (D,G)
3 skewer of miso marinated black cod served with Peruvian corn ·99