

Small Eats & Salads

Steamed edamame, Bali Salt (VG)	55
Cold tofu, wasabi sauce (VG)	60
Mixed Japanese pickles (VG)	55
Tuna tataki, marinated tomatoes, pickled onion	95
Chef's salad, ponzu sesame dressing (V)	95
Fresh daikon radish, kelp dressing (VG)	65
KITA salad, green onion, seasonal fish, saikyo miso sauce	85
Wakame seaweed, mushrooms, scallops, tofu	95

Snacks

Takoyaki	
6 Octopus balls	90
12 Octopus balls	180

Tempura

Prawns	
3 pieces	145
6 pieces	290
Squid, lime	130
Vegetables (VG)	110
Moriawase, prawn, sweet potato, eggplant, onion	230
Fried chicken thighs, tartar dip	160
Crispy beef korokke, potato, cheese	90

Noodles

Sautéed squid soba, bean sprouts, green onion	170
White dashi cold ramen, chicken, lemon, soy sauce	160
Sautéed beef soba, onion, carrot, sweet soy sauce	240
Cold buckwheat soba, wasabi, spring onion	160

Gyoza

Chicken, spicy garlic, ponzu dip	80
Shrimps, spicy garlic, ponzu dip	90
Vegetables, spicy garlic, ponzu (VG)	70

Rice

Steamed seafood bowl	180
Chicken yakitori rice bowl	170
Unagi rice bowl	290
Narazuke onigiri rice ball (VG)	65
Grilled salmon rice ball	80
Signature cod fish, scallops, black truffle, claypot rice (25 minutes preparation time)	
2 persons	380
4 persons	620
6 persons	1,180

Robata Menu

Beef

Premium Japanese Miyazaki wagyu sirloin A5, 120gr	870
US tenderloin, 120gr	
Australian wagyu rib eye MB7, 120g	400
Miso marinated Foie gras	580
	280

Seafood

King crab legs gratin	480
48-hour miso-marinated black cod	390
Sake-marinated Norwegian salmon	210
Eel, sweet soy, hajikami ginger	250
Tiger prawns, sea salt	190
Hokkaido scallops, soy butter	320
Oysters, sake butter, 2 pieces	180

Vegetables (per skewer)

Asparagus	40
White onion	35
King oyster mushroom	35
Miso eggplant	40
Green pepper	35
Baby corn	25
Ginkgo nuts	40

Chicken Yakitori

(per skewer)

Soy sauce glaze	50
Chicken and leek	55
Tender fillet	55
Thigh	50
Minced meatball	55
Ume chicken	
Sea salt	40
Heart	40
Liver	40
Gizzard	

Desserts

Yuzu cream choux, mochi, meringue	100
Matcha pudding, kuromitsu caramel sauce	80
Bitter warm chocolate cake, sake-marinated berries	110
Freshly sliced fruits	55
Homemade ice cream <i>by the scoop</i>	60
Bitter chocolate, Sulawesi vanilla, matcha	
Yuzu sorbet, mango sorbet	