

Tasting	500
With wine and sake pairing	900
Seasonal tasting	400
With wine and sake pairing	700
smaller	
Mushroom 22 spices - fermented mushroom soy +7years	68
Kimchee +10years	68
Endives - anchovies - yuzu, olive & sesame dressing	75
Poached & pickled Jerusalem artichoke - warm purée - vinaigrette	110
Baked Beets - spicy yoghurt - beet purée	110
Roasted grilled vegetables - tempura bits - shio kombu	110
Marinated rice noodles "salad" - vege - fermented chili.	110
Prawn tortellini - beet & radish- miso - raw egg yolk.	119
Sashimi various fish - soy reduction	125
Cured tuna - cumin pickled daikon - yuzu & koji emulsification	119
Hamachi -beurre noisette infused soy - bagel spice - pickled red onions	119
Seared salmon - smoked consommé - fine vegetables	119
Yakitori grilled duck hearths - cherry teriyaki	110
Yakitori grilled chicken - shallot relish	119
Beef tataki - kombu demi glace	125
larger	
Grilled beef "sake" laise sauce - mash ala spezzano	275
Beef noodle soup - spicy oil - vegetables - noodles	255
Ramen (pork/chicken/vegetarian/vegan (ricenoodle)	170
Dessert	
Chokolade mousse	68
Miso icecream - potatoe chips	68
Yuzu & apple marzarin cake - condensed milk	68