

SENTAKU 選択

Sentaku translated means 'to choose'.

Each dish will be served in a course-by-course, dish-by-dish basis.



SUSHI

MUSU-style pickles v 6.5

SASHIMI 2 pieces per portion

Salmon	9
Sea Bass	11
Fluke	11
Akami	13
Hamachi	13
Scallop	14
Chu-toro	16
O-toro	17

TRADITIONAL TOKYO NIGIRI price per piece

Shiitake v	4
Pickled mixed radish v	4
Mackerel	5
Salmon	5
Madai	6
Hamachi	7.5
Akami	7.5
Scallop	8
Fluke	8
Chu-toro	9.5
O-toro	9.5
A5 Japanese Wagyu	12
Sweet red carabinero prawn	14

MUSU-STYLE NIGIRI price per piece

Sweet red carabinero prawn / miso butter	16
A5 Japanese Wagyu / black truffle	16
O-toro / N25 Schrenckii caviar	17.5

DISHES

KING OYSTER MUSHROOM v 14
artichoke / radish / nuts

BEEF TATAKI 17
white onion / citrus ponzu

RED CARABINERO PRAWN TARTARE 19
apple / N25 kaluga caviar / dashi butter

TEMPURA

lotus root / shiitake mushroom / eggplant v 14

lobster 24

ROBATAYAKI OVER BINCHO COALS

YAKITORI price per piece

CHICKEN
thigh / tokyo onion / sansho pepper 10.5

fillet / yuzu miso 11.5

DUCK
duck meatballs / sansho pepper leaf 12

VEGETABLE
young turnip / miso / sea salt v 9.5

TEPPAN/GRILL

MONKFISH 36
teriyaki / squid ink / black truffle

MISO BLACK COD 38
pickled young ginger

30 DAY DRY AGED BEEF 40
180g fillet / ponzu

LOBSTER TAIL 48
miso butter

A5 JAPANESE WAGYU 100g 65
seared sirloin / wasabi / smoked soy

