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TRADITIONAL SUSHI OR SASHIMI

TUNA	(2PCS)	12	SALMON	(2PCS)	10
SCALLOP	(2PCS)	12	SNAPPER	(2PCS)	10
EEL - BBQ	(2PCS)	12	CUTTLEFISH	(2PCS)	10
SALMON BELLY	(2PCS)	12	IKURA	(2PCS)	12
KINGFISH	(2PCS)	10	TAMAGO	(2PCS)	8

SASHIMI ZENSAI (8PCS) 28

TUNA, KINGFISH, SALMON, SNAPPER (2PCS EACH)

SASHIMI (20PCS) 70

MORIAWASE

SEASONAL ASSORTED SASHIMI

SUSHI & SASHIMI PLATTER (14PCS) 65

TUNA, KINGFISH, CUTTLEFISH, SCALLOP, SNAPPER,
SCAMPI NIGIRI, SALMON NIGIRI

SASHIMI & RAW

OYSTER	(EA)	5
YUZU SAKE GRANITA OR TOSAZU TRUFFLE CHIVE		
SCAMPI - SEARED, FOIE GRAS, APPLE & SHISO LEAF	(EA)	10
HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO		20
OCEAN TROUT, PICKLED WASABI, SMOKED YUZU SOY		20
TUNA - TATAKI, ASPARAGUS, ENOKI, TOSAZU LEEK SAUCE		30
SEARED SCALLOP, SALMON, AVOCADO, TRUFFLED TOSAZU		30

IZAKAYA

NASU MISO, PARMESAN, CHIVE		12
AGEDASHI TOFU, ASIAN MUSHROOM, DRIED CHILLI		14
KING BROWN MUSHROOM, TRUFFLE POKE, LIME		16
OCTOPUS - GRILLED, GREEN SAUCE, WATERMELON		14
CRISPY RICE, SPICY TUNA		20
KOJI CHICKEN KARAAGE, GOMA PONZU, LEEK		25



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TEMPURA

BROCCOLI, TENTSUYU	9
CAULIFLOWER, AONORI SALT	10
ASPARAGUS, SMOKED POKE, EDAMAME DIP	11
SNAPPER, CORIANDER, CHILLI, BLACK PEPPER AMAZU	20
CUTTLEFISH, AMIGO POWDER, TARRAGON PONZU	20
TOOTHFISH ANKAKE, SHIITAKE MUSHROOM	22
KING PRAWN, BABY CORN, TRUFFLED BUTTER PONZU	25
ALASKAN KING CRAB, DILL, PINK PEPPERCORNS, TOSAZU	45

BINCHOTAN

KING PRAWN, PERUVIAN GLAZE, CHARRED LIME	22
HUON SALMON, SSAMJANG, WATERCRESS	24
CHICKEN, YUZU HONEY, CELERIAC, YAKITORI SAUCE	25
PORK JOWL, UME LEMON GRASS TERIYAKI, PICKLED DAIKON	25
LAMB CHOP, PLUM WINE, EGGPLANT	30
DENKAKUMAN, TOOTHFISH, CARAMELIZED MISO, TOMATO SALSA	45
WAGYU +7 TENDERLOIN, CHARRED BABY GEM, WASABI BUTTER	50

SALAD & SOUP

EDAMAME, STEAMED OR SPICY	6/9
MIXED GREEN, LIGHT GARLIC DRESSING	7
STEAMED RICE	5
MISO SOUP, TOFU, WAKAME	6
SEAFOOD BOUILLABAISSE, SAMBAL BUTTER,	15
ASSORTED FISH, CRAB, PIFI	
CHIRASHI SALAD, SASHIMI, SOBA, SALAD, TOBIKO, YUZUKOSHO	18
DRESSING	



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SUSHI

SALMON - ABURI, SPICY DAIKON, YUKARI, TOSAZU	(2PCS)	9.5
SNAPPER NORI, SHIO KONBU SALSA	(2PCS)	10
OCEAN TROUT, UMAMI SANSHO, LIME, SOY	(2PCS)	10
HIRAMASA KINGFISH, YUZU KOSHO, FURIKAKE	(2PCS)	10
TUNA - NIKIRI SOY, GINGER, CHIVE	(2PCS)	11.5
ABURI- TUNA, BLACK PEPPER; SCALLOP, WASABI SALSA; KINGFISH, YUZUKOSHO; SCAMPI, SPICY MAYONNAISSE; SALMON, SPICY TERIYAKI	(5PCS)	28

HOSOMAKI

CUCUMBER	(8PCS)	8	TOMAGO	(8PCS)	10
ASPARAGUS	(8PCS)	8	SALMON	(8PCS)	12
AVOCADO	(8PCS)	8	TUNA	(8PCS)	12

ROLL

SPICY SEARED CORN, ASPARAGUS	(8PCS)	16
SOFT SHELL CRAB ROLL, AVOCADO, CUCUMBER, TOBIKO	(8PCS)	18
SPICY TUNA ROLL, TENKASU, SHICHIMI	(8PCS)	19
SALMON BELLY, AVOCADO	(8PCS)	20
PRAWN TEMPURA ROLL, SPICY MAYO, ASPARAGUS, SESAME	(8PCS)	20
WAGYU ROLL, YAKINIKU SAUCE	(8PCS)	20
QUEENSLAND ROLL, SPANNER CRAB, SOY PAPER, AVOCADO	(4PCS)	23

7 COURSE DEGUSTATION MENU



MENU TO BE SHARED BETWEEN TWO PEOPLE

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CHILLED SEASONAL TEA ON ARRIVAL

MISO SOUP

HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO

2014 HENSCHKE JULIUS RIESLING

OCEAN TROUT, PICKLED WASABI, SMOKED YUZU SOY

2014 CLOUDY BAY SAUVIGNON BLANC

CRISPY RICE, SPICY TUNA

TENGUMAI JUNMAI DAIGINJO 50 (ROOM TEMP)

CUTTLEFISH, AMIGO POWDER, TARRAGON PONZU

YOSHINOAWA YUZUSHU NIIGATA (SERVED WITH ICE)

KING BROWN MUSHROOM, TRUFFLE POKE, LIME

CHICKEN, YUZU HONEY, CELERIAC, YAKITORI SAUCE

STEAMED RICE

HOURAISEN BI JUNMAI DAIGINJO (COLD)

CHEF'S SELECTION DESSERT PLATTER

YOSHINOAWA GENSEN UMESHU (SERVED WITH ICE)

\$140 PER PERSON

(MINIMUM OF 2 PEOPLE)



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SET MENU 1

MENU TO BE SHARED BETWEEN TWO PEOPLE

MISO SOUP

HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO

OCEAN TROUT, PICKLED WASABI, SMOKED YUZU SOY

CRISPY RICE, SPICY TUNA

CUTTLEFISH, AMIGO POWDER, TARRAGON PONZU

KING BROWN MUSHROOM, TRUFFLE POKE, LIME

CHICKEN, YUZU HONEY, CELERIAC, YAKITORI SAUCE

STEAMED RICE

CHEF'S SELECTION DESSERT PLATTER

\$75 PER PERSON

(MINIMUM OF 2 PEOPLE)

SET MENU 2

MENU TO BE SHARED BETWEEN TWO PEOPLE



MISO SOUP

SCAMPI - SEARED, FOIE GRAS, APPLE & SHISO LEAF

HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO

OCEAN TROUT, PICKLED WASABI, SMOKED YUZU SOY

CRISPY RICE, SPICY TUNA

CUTTLEFISH, AMIGO POWDER, TARRAGON PONZU

BROCCOLI, TENTSUYU

KING BROWN MUSHROOM, TRUFFLE POKE, LIME

CHICKEN, YUZU HONEY, CELERIAC, YAKITORI SAUCE

WAGYU +7 TENDERLOIN, CHARRED BABY GEM, WASABI BUTTER

STEAMED RICE

CHEF'S SELECTION DESSERT PLATTER

\$95 PER PERSON

(MINIMUM OF 2 PEOPLE)



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SET MENU 3

MENU TO BE SHARED BETWEEN TWO PEOPLE

MISO SOUP

SCAMPI - SEARED, FOIE GRAS, APPLE & SHISO LEAF

HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO

CRISPY RICE, SPICY TUNA

SUSHI AND SASHIMI PLATTER

OCTOPUS GRILLED, GREEN SAUCE, WATERMELON

CUTTLEFISH, AMIGO POWDER, TARRAGON PONZU

MIXED GREEN, LIGHT GARLIC DRESSING

DENGAKUMAN, TOOTHFISH, CARAMELIZED MISO, TOMATO SALSA

WAGYU +7 TENDERLOIN, CHARRED BABY GEM, WASABI BUTTER

STEAMED RICE

CHEF'S SELECTION DESSERT PLATTER

\$120 PER PERSON

(MINIMUM OF 2 PEOPLE)