

## Sushi Bar

	nigiri 2pc	sashimi 3pc
<b>sweet shrimp</b> amaebi	220	310
<b>kingfish</b> hamachi	90	90
<b>scallop</b> hotate	130	170
<b>salmon roe</b> ikura	250	360
<b>king salmon</b> sake	140	270
<b>snapper</b> kinmedai	160	270
<b>tuna</b> maguro	120	160
<b>flatfish</b> hirame	80	100
<b>tuna belly</b> toro	180	280
<b>eel</b> unagi	80	160
<b>sea urchin</b> uni	380	550

\*5gr russian sturgeon add on 400 (bumps available)

\*a glass of HaHa Sauvignon Blanc 199

\***sushi set** | chef's selection of nigiri (8 pieces) 210

\***sashimi set** | chef's selection of sashimi (10 pieces) 270

\***sushi & sashimi combo** | chef's selection of sushi & sashimi (16 pieces) 390

\*pair with Kurosawa Junmai Kimoto | glass 110 | carafe 399

## Sushi Rolls

**eggplant dragon roll** | eggplant unagi | asparagus | carrot  
cucumber | soy mayo | sesame | sansho 140 ve

**king prawn (5pc)** | shiso | kimchi mayo | sesame  
avocado | cucumber | ito-togarashi 160

**double salmon** | ikura | spring onion | cucumber  
kimizushi | ito-togarashi 190

**smoked hamachi** | crab & apple slaw | yuzu caviar  
kikka daikon | crispy leek | avocado 210

**surf & turf** | king prawn | wagyu MB5 | caviar  
egg yolk | tare 380

## Mains

**tempura moriwase** | ebi | whitefish | ika  
ohba | veggies | tentsuyu 240 ve

**3-ways duck shabu** | duck breast | yuzu kosho | soba  
duck bone broth | green tea | leek | rice | egg 270

**grilled king prawn** | egg yolk miso | black garlic  
burnt lime 390

**miso black cod** | amazake | saikyo miso | black garlic  
yuzu kosho salad | kikka daikon 290

**pan seared duck breast** | black pepper | cheesy japanese  
potato salad | grilled veggies | kizami wasabi 450

**house-smoked salmon carbonara** | hiyamugi noodles  
egg | grana padano | ikura | aonori | scallion 210

**TKG** | MB9 wagyu | ikura | slow cooked egg yolk  
truffle | rice | salad 800



## Chef's Specials

**wagyu dark curry** | slow cooked wagyu | tamago  
black garlic | star anise | za'atar | rice 190

**unagi don** | slow grilled unagi | rice  
kikka daikon | tamago 270

## Cold Starters

**oyster** | 2pcs japanese sakoshi bay oyster | your choice of  
yuzu pearls & pickled kabura or sushizu & burnt chive oil 160

**toro tartare** | tuna belly | caviar | fresh wasabi  
sashimi shoyu | sesame mayo | nori crisp 240

**kingfish ceviche** | lime & jalapeno kosho | burnt chive oil  
kikka daikon | coriander infused ponzu 180

**chirashi** | salmon | maguro | shiromi | ika | hotate | ikura  
kinshi tamago | sweet shiitake | edamame | shiso | nori 280

**wagyu tartare** | karashi | mustard | pickled scallion bulb  
lemon | capers | asatsuki | cilantro | rice bread 220

**spicy tuna square** | kaffir lime | sambal matah | tobiko 130

## Hot Starters

**yuzu shrimp tempura** | yuzu mayo | shiitake | yuzu kosho 190

**grilled tako** | grilled octopus | umedare | ubi cilembu  
kabocha | snow peas | tendril 195

**teba gyoza** | chicken wings | prawn | kucai | sesame 150

**king prawn tempura** | shiso | housemade tempura sauce  
red wine salt 180

**chawanmushi** | balinese organic chicken broth | ikura  
shiitake | yuzu skin | okaki 60

**tuna tatsuta** | soy marinated tuna | black garlic aioli  
leek | shichimi 95

**miso soup** | leek | wakame | tofu & usage 45

**yaki edamame** | your choice of balinese sea salt  
or garlic & chili 40 ve

**nasu dengaku** | miso glazed grilled eggplant | yuzu  
kemangi | sesame | chili 110 ve

## Steak

**250g MB5 wagyu oyster blade** | 550

**200g MB7 wagyu rump cut** | 780

**200g MB9 wagyu striploin** | 920

**Miyazaki A5 (JPN) wagyu sirloin** | 990/100gr

\*all served w/ tea cup condiments & japanese salad

## Sides

**japanese potato salad** 75 ve

**house salad** 45 ve

**char-grilled broccoli gomae** 60 ve

**wagyu-fat fried baby potatoes** 55

**japanese rice** 40 ve

ve Vegetarian ve Vegan

Menu is subject to change without notice due to seasonal availability.

For any dietary requirements, please consult our waiters for alternative menu options.

Price are subject to 10% Tax & 8% Service Fee