

Sushi Bar

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

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 moriawase | ebi | whitefish | ika
ohba | veggies | tentsuyu 240 

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 & usuage 45

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

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

Steak ステーキ

250g MB5 wagyu oyster blade | 550

200g MB5 tajima rump cap | 780

200g MB9 tajima striploin | 1200

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

*all served w/ tea cup condiments & japanese salad

Sides

japanese potato salad 75 

house salad 45 

char-grilled broccoli gomae 60 

wagyu-fat fried baby potatoes 55

japanese rice 40 



 Vegetarian  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