



Contemporary Asian Cuisine Three

# BĪGAN VEGA(N) TASTING MENU

48,50 PER PERSON  
MINIMUM OF 2 PEOPLE  
VEGAN OPTION POSSIBLE

## STARTERS

### **Edamame**

*Green soy beans with Maldon salt*

### **Fresh vegan ceviche**

*Variety of fruits, vegetables & coconut*

## IN BETWEEN

### **Portobello Carpaccio**

*Shiso oil, yuzu aioli, soy & crunchy onion*

### **Watermelon tataki**

*Ponzu, pistachio, radish & raspberry*

## SUSHI

### **Sushi tasting 12 pcs**

*Variety of nigiri, urimaki & tempura urimaki*

## HOT DISHES

### **Yakimeshi**

*Sauteed rice, kimchi, peanuts & teriyaki sauce*

### **Vegan Scallops**

*Robata marinated with king bolete*

## DESSERTS

### **Pineapple yogurt**

*Grilled pineapple, coconut & white chocolate foam*



# HAJIME TASTING MENU

54,50 PER PERSON  
MINIMUM OF 2 PEOPLE

## STARTERS

### **Edamame**

*Green soy beans with Maldon salt*

### **Gambabread**

*Sesame mayonnaise*

## SUSHI & RAW

### **Salmon ceviche**

*Ginger, coriander, lime & shallots*

### **Bubaloo**

*Tempurized tuna maki, tuna tartare & strawberry*

## IN BETWEEN

### **Gyozas chicken**

*Creamy kimchi sauce*

### **Midori Uramaki**

*Avocado, carrot with teriyaki & furikake*

## HOT DISHES

### **Yakimeshi**

*Sauteed rice, kimchi, peanuts & teriyaki sauce*

### **Sirloin bites**

*Top quality Sirloin with gravy*

## DESSERTS

### **Panna Cotta**

*Cocos, kaffir & verveine lavender*

### **Miso caramel bites**

*Macadamia nuts & orange*



# TOYOSU TASTING MENU

69,00 PER PERSON  
MINIMUM OF 2 PEOPLE

## STARTERS

### Edamame

*Green soy beans with Maldon salt*

### Hamachi Tataki

*Yuzu-miso aioli, pickled jalapeño & apple*

## IN BETWEEN

### Wagyu tartare

*Egg yolk, miso mayonnaise foam & pickled enoki*

### Birimbau Uramaki

*King prawn tempura, spicy mayonnaise & salmon sashimi*

## SUSHI

### Sake Nigiri

*Crunchy filo & passion fruit mayonnaise*

### Bubaloo

*Tempurized tuna maki, tuna tartare & strawberry*

## GRILL / ROBATA

### Steamed Seabass

*Rabi, tomato & ginger*

## HOT DISHES

### Duck breast

*Glaced with five spices*

### Yakimeshi

*Sauteed rice, kimchi, peanuts & teriyaki sauce*

## DESSERTS

### Pineapple yogurt

*Grilled pineapple, coconut & white chocolate foam*

### Miso caramel bites

*Macadamia nuts & orange*

# GINZA TASTING MENU

98,50 PER PERSON  
MINIMUM OF 2 PEOPLE

*Add 10 gr caviar +21,50*

## STARTERS

### **Edamame**

*Green soy beans with Maldon salt*

### **Tuna Tataki**

*Ginger, miso & yuzu*

## IN BETWEEN

### **Snow crab claws**

*Tempura snow crab claws & yuzu mayonnaise*

### **Bavette Spoon**

*Sambai sauce, miso & soy*

## SUSHI

### **Sushi tasting 12 pcs**

*Selection of our favourite nigiri, urimaki & tempura urimaki*

## SPECIAL

### **Ōki Gamba**

*Spicy yuzu, served with hollandaise & miso butter*

## GRILL / ROBATA

### **Wagyu A5**

*Pure serving with a smoky char*

### **Grilled Shiitake**

*Marinated with mirin*

### **Yakimeshi**

*Sauteed rice, kimchi, peanuts & teriyaki sauce*

## DESSERTS

### **Chocolate mousse**

*Pecan nuts, banana & red fruits*

### **Panna Cotta**

*Cocos, kaffir & verveine lavendel*



