

STARTERS

Edamame		7
<i>Green soy beans, Maldon salt</i>		
Edamame Bōde		8
<i>Fried soy bean, spicy Bode de Goiás pepper sauce</i>		
Gyoza Wakame Vegetarian	4pcs	12
<i>Vegetables, creamy kimchi sauce</i>		
Gyoza Chicken	4pcs	14
<i>Chicken, creamy kimchi sauce</i>		
Gamba Bread	6pcs	12
<i>Sesame mayonnaise</i>		
Snow Crab Claws	5pcs	19
<i>Tempurized, yuzu mayonnaise</i>		
Shrimp Dumpling	4pcs	12
<i>Crispy chilli, dill</i>		
Fried Banana		12
<i>Spicy hummus, grilled pineapple</i>		

OYSTERS SEASONAL

	3pcs	6pcs
Korean Barbeque Oyster	18	36
<i>Garlic butter, chili, soy</i>		
Pornstar Oyster	15	30
<i>Ikaru, Martini cocktail</i>		
Classic Oyster	14	28
<i>Shallots, red wine vinegar</i>		



RAW

Add 10g caviar +22

Add freshly grated wasabi +3

Pickled Salmon	18
<i>Miso citrus vinaigrette, blood orange, umeboshi</i>	
Wagyu Tartare	17
<i>Foamy miso, pickled onion, togarashi</i>	
Beef Tataki	19
<i>Wasabi, ponzu, black garlic cream, spring onion mayonnaise</i>	
Hamachi Truffle	17
<i>Chanponzu, green apple</i>	
Watermelon Tataki	11
<i>Wakame salad, ponzu, roasted almonds</i>	
Tuna Tataki	17
<i>Mango salad, cucumber, wasabi gel, avocado cream</i>	

NIGIRI

HAND - PRESSED SEASONED
RICE TOPPED WITH OUR
FINEST INGREDIENTS

	4pcs	6pcs
Avocado Nigiri	9	13.5
<i>Lemon mayonnaise, dried Japanese flowers</i>		
Saké Nigiri	10	16
<i>Salmon, crunchy filo, passion fruit</i>		
Maguro Nigiri	14	21
<i>Wasabi tobiko, mango</i>		
Wagyu A5 Nigiri	32	46
<i>Robata grilled tataki</i>		
Otoro	21	30

SASHIMI

THINLY SLICED FRESH RAW FISH
Add freshly grated wasabi +3

	3pcs
Salmon	10
Hamachi	11
Tuna	13
<i>ChuToro</i>	17
<i>Otoro</i>	21



TEMPURA MAKIS

FRESH SUSHI WRAPPED
IN TEMPURA-FRIED
NORI SHEETS

	6pcs
Hokkai	19
Salmon tartare, cream cheese, tare sauce	
Bossa Nova	16
Avocado, wasabi mayonnaise, wakame seaweed	
Bubaloo	21
Tuna maki, tuna tartare, strawberry	

SUSHI SPECIAL

Add 10g caviar +22
Add freshly grated wasabi +3

	4pcs
Unagi Nigiri	16
Smoked eel marinated in teriyaki sauce, foie gras	
Niku Nigiri	14
Grilled entrecôte with furikake, smoked mayonnaise	
Langoustine Hamachi	18
Tempurized langoustine, pickled cucumber, hamachi, port, lemon mayonnaise, caviar	

URAMAKIS

NORI SEAWEED SHEETS COATED
WITH RICE AND FILLED WITH
DIFFERENT INGREDIENTS

	4pcs	6pcs
Birimbau Uramaki	14	21
King prawn tempura, spicy mayonnaise, tobiko, caramelized onion, wrapped in seared salmon sashimi		
Yanaka Uramaki	15	23
Soft-shell crab, spicy mayonnaise, avocado, wrapped in salmon		
Copacabana Uramaki	15	23
Crunchy salmon, spicy mayonnaise, cucumber, wrapped in eel		
Paralelo Uramaki	22	33
Foie Gras mi-cuit, banana chips and dates, caviar-style truffle, wrapped in glazed foie gras		
Fuxaia Uramaki	16	25
Tuna tartare, avocado, crunchy wakame, spicy mango, goma dressing, wrapped in tuna		
Kimchi Uramaki	12	17
Avocado, cucumber, kimchi mayonnaise pickled daikon, sweet potato		

SHIKOME PLATTERS

SUSHI AND
ASSORTED DISHES

16pcs

SHIKOME HAJIME

46

Sake nigiri

Salmon, crunchy filo, passion fruit

Copacabana Uramaki

Crunchy salmon, wrapped in eel

Bubaloo Uramaki

Tuna maki, tuna tartare, strawberry

Sashimi

16pcs

SHIKOME EXPERIENCE

54

Maguro nigiri

Tuna, wasabi

Hokkai Maki

Salmon tartare, cream cheese, tare sauce

Birimbau Uramaki

King prawn tempura, wrapped in seared salmon sashimi

Sashimi

28pcs

SHIKOME GINZA

133

Wagyu A5 Nigiri

Robata grilled tataki

Unagi nigiri

Smoked eel, foie gras

Langoustine Uramaki

Pickled cucumber, hamachi, port, caviar

Fuxaia Uramaki

Tuna tartare, goma dressing, wrapped in tuna

Bubaloo

Tuna maki, tuna tartare, strawberry

Yanaka Uramaki

Soft-shell crab, spicy mayonnaise, avocado, salmon

Sashimi

Otoro & Hamachi

Freshly grated Wasabi

Caviar 10g

GRILL / ROBATA

ON THE ROBATA GRILL
THE COOKING IS DONE AT
LOW TEMPERATURE ON
CHARCOAL. THIS TYPE OF
GRILL GIVES THE FOOD A
CHARACTERISTIC FLAVOR.
Add 10g caviar +22

Chinese Eggplant		14
<i>Sherry ponzu marinated, hazelnuts, sweet taugé foam</i>		
Entrecôte	150gr / 300gr	26 / 46
<i>Szechuan sauce, long pepper, baby pak choi</i>		
Gamba skewers	3pcs	19
<i>XO sauce, kimchi, lobster cream</i>		
Char Siu		17
<i>Chinese grilled pork, gochujang, leeks</i>		
Langoustine	3pcs	24
<i>Tofu dip, chili, sesame</i>		
Searing Vegetables		14
<i>Asian vegetables, furikake, lime</i>		
Black Cod		24
<i>Miso marinated, sesame</i>		

Tenderloin skewer	3pcs	21
<i>Cream black garlic, chimichurri</i>		
Marinated chicken skewers	3pcs	15
<i>Sweet & sour onion rings, teriyaki sauce, pineapple</i>		
Scallops	3pcs	24
<i>Beurre Blanc soy sauce, celeriac cream, green apple</i>		
Wagyu A5	100gr	69
<i>Served classic</i>		

YAKIMESHI

JAPANESE VERSION OF
PAN-FRIED RICE SERVES
AS A PERFECT ADDITION
TO ROBATA DISHES.

Yakimeshi		13
<i>Sauteed rice with chicken, vegetables, low-temperature egg, kimchi, peanuts, crispy onions</i>		
Vegetarian Yakimeshi		12
<i>Sauteed rice with vegetables, low-temperature egg, kimchi, peanuts, crispy onions</i>		

BIGAN TASTING MENU

OPTIONAL: VEGETARIAN/VEGAN

65 PER PERSON
MINIMUM OF 2 PEOPLE
Add 10g caviar +22
Add freshly grated wasabi +3

STARTERS

Gambabread

Sesame mayonnaise

Gyoza Chicken

Chicken, creamy kimchi sauce

IN BETWEEN

Watermelon Tataki

Wakame salad, ponzu, roasted almonds

Sake Nigiri

Salmon, crunchy filo, passion fruit

SUSHI

Kimchi Uramaki

*Pickled rettich, sweet potato, avocado,
cucumber, kimchi mayonnaise*

Hokkai Maki

*Salmon tartare, cream cheese,
tare sauce*

HOT DISHES

Searing Vegetables

Asian vegetables, furikake, lime

Entrecote

*Szechuan sauce, long pepper,
baby pak choi*

DESSERT

Caramel Bites

Miso, macadamia

TOYOSU TASTING MENU

85 PER PERSON
MINIMUM OF 2 PEOPLE
Add 10g caviar +22
Add freshly grated wasabi +3

STARTERS

Edamame

Green soy beans with Maldon salt

Birimbau Uramaki

King prawn tempura, seared salmon

IN BETWEEN

Wagyu tartare

Foamy miso, pickled onion, togarashi

Hamachi Truffle

Chanponzu, green apple

SUSHI

Fuxaia Uramaki

*Tuna tartare, crunchy wakame, spicy
mango, goma dressing*

Saké Nigiri

Salmon, crunchy filo, passion fruit

HOT DISH

Gyoza Chicken

Chicken, creamy kimchi sauce

ROBATA

Char Siu

Chinese grilled pork, gochujang, leeks

Gamba Skewers

XO sauce, kimchi, lobster cream

DESSERT

Pineapple Yoghurt

Coconut, white chocolate

Caramel Bites

Miso, macadamia

GINZA TASTING MENU

STARTERS

Edamame

Green soy beans with Maldon salt

Shrimp Dumplings

Crispy chilli, dille

IN BETWEEN

Beef Tataki

Wasabi, ponzu, black garlic cream

Tuna Tataki

Mango, cucumber, wasabi, avocado

SUSHI Add Otoro +21

Sushi tasting 12 pcs

*Selection of our favourite nigiri,
uramaki, tempura uramaki*

118 PER PERSON
MINIMUM OF 2 PEOPLE

Add 10g caviar +22

Add freshly grated wasabi +3

SPECIAL

Langoustine

Tofu dip, chili, sesame

ROBATA 1ST

Black Cod

Miso marinated, sesame

ROBATA 2ND

Wagyu A5

Served classic

Searing Vegetables

Asian vegetables, furikake, lime

DESSERT

Chocolate Mousse

Caramel, white chocolate, banana

Gyoza Apple

Walnut crème Suisse, five-spice

