menus

tasting	575
with wine and sake parring	875
seasonal tasting	490
with wine and sake parring	790

ala carté

olives – peanuts – seaweed (v)	50
kimchee +11years (v)	68
mushroom 22 spices – fermented mushroom soy +7years (v)	68
padron pepper – kombu salt (v)	68
spicy smashed cucumber – pickled ginger – schezuan pepper (v)	68
anchovies – toasted nori seaweed powder – olive/sesame oil	68
bouqurrones (white anchovies) – crispy chili	68
braised fennel – staraniseed – olive – chickpea pure (v)	105
roasted grilled vegetables – tempura bits – shio kombu (v)	105
scallop carpaccio – parsley oil – grilled garlic soured cream	125
hamachi – beurre noisette – soy – daikon	125
salmon tataki – anchovie & yuzu emulsificationq – grilled nori	125
cured tuna – seaweed & ink mayo – roasted pickled cucumber	125
yakitori (just chicken) - teriyaki	125
beef tartar – wasabi mayo – shio kombu – tempura – scallion	130
ramen (pork/chicken/vegetarian/vegan(ricenoodle)	140/170
marinaded rice noodles “salad” – vegt – fermented chili. (v)	140/170
beef noodle soup – spicy oil – vegetables – noodles	na/225

dessert

matcha and chocolate cookies – crème anglaise	50
espresso & juniper cake “charlie trotter”– mirin crème anglaise	68
chocolate mouse – tempura	68