

## OMAKASE CLASSIC

starters

EDAMAME

SLICED YELLOWTAIL CARPACCIO  
citrus truffle dressing | cilantro

YELLOWFIN TUNA CARPACCIO  
cilantro | chilli | sesame

SASHIMI & SUSHI MORIAWASE

BABY TOMATO CEVICHE  
fresh cilantro | toasted sesame oil

ORGANIC CHICKEN & PRAWN GYOZAS  
teriyaki sauce

CRISPY BABYCALAMARI  
green chilli | jalapeño mayo

mains

WILD SALMON TERIYAKI  
goma cucumber

SPICY FILLET OF BEEF  
soy | garlic

TENDERSTEM BROCCOLINI  
wafu | katsuobushi

dessert

CHOCOLATE SURPRISE

## OMAKASE LOBSTER

starters

EDAMAME

DRY AGED RIB EYE TATAKI & BLACK TRUFFLE  
truffle ponzu | negi

YELLOWFIN TUNA CARPACCIO  
cilantro | chilli | sesame

SASHIMI & SUSHI MORIAWASE

LETTUCE AVOCADO WASABI SALAD  
carrot ginger dressing | pumpkin seed oil

KING CRAB GYOZAS  
orange ponzu

POPCORN SHRIMPS  
cilantro | chilli | truffle mayo

mains

MISO GLAZED BLACK COD

ATLANTIC LOBSTER  
baby spinach | ponzu butter

GREEN ASPARAGUS  
sweet soya and sesame

RIB EYE STEAK  
truffle mayo | yuzu salt | wasabi ponzu

TENDERSTEM BROCCOLINI  
wafu | katsuobushi

dessert

CHOCOLATE SURPRISE

OMAKASE CLASSIC: € 129  
OMAKASE PREMIUM LOBSTER: € 162  
PER PERSON, FROM 2 PERSONS

## OMAKASE WAGYU

starters

EDAMAME

DRY AGED RIB EYE TATAKI & BLACK TRUFFLE  
truffle ponzu | negi

YELLOWFIN TUNA CARPACCIO  
cilantro | chilli | toasted sesame

SASHIMI & SUSHI MORIAWASE

LETTUCE AVOCADO WASABI SALAD  
carrot ginger dressing | pumpkin seed oil

KING CRAB GYOZAS  
orange ponzu

POPCORN SHRIMPS  
cilantro | chilli | truffle

mains

MISO GLAZED BLACK COD

GREEN ASPARAGUS  
sweet soya and sesame

JAPANESE WAGYU

TENDERSTEM BROCCOLINI  
wafu | katsuobushi

dessert

CHOCOLATE SURPRISE

## OMAKASE CAVIAR

starters

EDAMAME

SLICED YELLOWTAIL CARPACCIO  
citrus truffle dressing | cilantro

YELLOWFIN TUNA CARPACCIO  
cilantro | chilli | sesame

SASHIMI & SUSHI MORIAWASE

OSIETRA IMPERIAL CAVIAR  
homemade miso brioche | rice cracker

LETTUCE AVOCADO WASABI SALAD  
carrot ginger dressing | pumpkin seed oil

KING CRAB GYOZAS  
orange ponzu

POPCORN SHRIMPS  
cilantro | chilli | truffle

mains

MISO GLAZED BLACK COD

GREEN ASPARAGUS  
sweet soya | sesame

RIB EYE STEAK

truffle mayo | yuzu salt | wasabi ponzu

TENDERSTEM BROCCOLINI  
wafu | katsuobushi

dessert

CHOCOLATE SURPRISE

OMAKASE PREMIUM WAGYU: € 185

OMAKASE PREMIUM CAVIAR: € 196

PER PERSON, FROM 2 PERSONS

Subject to change!

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