



CHEF'S SEASONAL MENU

Born from a fusion of flavours

SALAD

GLASS NOODLE AND OCTOPUS SALAD

*with marinated vegetables, coriander, sweet and spicy Thai dressing,
caramelised cashews and coconut chip ^(1,4,5,6,8,9,11,14)*

230g | €15

APPETIZERS

SAKE KANI URAMAKI

*with salmon, crab meat, cucumber, marinated tapioca,
lotus root chips and lime, coriander & agave mayo ^(1,2,3,4,6)*

(46p) 130g | €13

CRISPY TACOS

with salmon tartare with golden beetroot, ponzu reduction and kimchi guacamole ^(1,4,6,11)

170g | €16

MAIN COURSE

NIKKEI OSSOBUCO

*with Jerusalem artichoke and parsnip purée, miso black pepper sauce,
yuzu and mirin-glazed carrots and coriander chips ^(1,2,6,7,9,11)*

420g | €39

DESSERT

TRIO PROFITEROLES

with matcha, yuzu and white chocolate and miso caramel crème brûlée ^(1,3,7,8)

170g | €11

Prices are in euro inclusive of VAT.