**BOWLS**

1. **SPICY TOFU**  Soy marinated Tofu, Avocado, Onion & Chili in Spicy redsauce, marinated Rice, burnt Pineapple, Baby leaf mix, Cucumber, Namasu*, pickled Fennel, Cilantro, Scallions, roasted Garlic, Furikake*** & Spicy truffle mayo  **$135:-**  **[WE CAN MAKE IT VEGAN]**

2. **MISO TOFU**  Soy marinated Tofu & Avocado in Misogoma sauce, marinated Rice, Kimchi**, Namasu*, pickled Fennel, Baby leaf mix, Cucumber, Cilantro, Scallions, roasted Garlic, Furikake*** & Sweet chili mayo  **$135:-**  **[WE CAN MAKE IT VEGAN]**

3. **HOT TOFU**  Warm baked soy marinated Tofu, marinated Rice, Soy marinated Pointed Cabbage, Baby leaf mix, Cucumber, Namasu*, pickled Fennel, Cilantro, Scallions, roasted Garlic, Furikake*** & Chilibean mayo  **$135:-**  **[WE CAN MAKE IT VEGAN]**

4. **BÖRU SALMON**  Sashimi cubes of Salmon, Avocado & Onion in Sesame Soy, marinated Rice, Kimchi**, Cucumber, Namasu*, pickled Fennel, Cilantro, Scallions, roasted Garlic, Furikake*** & Sweet chili mayo  **$139:-**  **[EXTRA SPICY CHILI OIL 145:-]**

5. **PONZU SALMON**  Sashimi cubes of Salmon, Avocado, Onion & Chili in Ponzu soy, marinated Rice, burnt Pineapple, Baby leaf mix, Cucumber, Namasu*, pickled Fennel, Cilantro, Scallions, roasted Garlic, Furikake*** & Kimchimayo  **$139:-**

6. **ABURI SALMON**  Seared 24h marinated Salmon, Marinated Rice, Soy marinated Red Cabbage, Avocado, Cucumber, pickled Fennel, Namasu*, Cilantro, Scallions, roasted Garlic, Furikake*** & Kimchimayo  **$145:-**  **[EXTRA SALMON 199:-]**

7. **BAKED SALMON**  Soy marinated baked Salmon, marinated Rice, Soy marinated Pointed Cabbage, Baby leaf mix, Cucumber, Namasu*, pickled Fennel, Cilantro, Scallions, roasted Garlic, Furikake*** & Chilibean mayo  **$139:-**

8. **SPICY TUNA**  Sashimi cubes of Tuna, Avocado, Onion & Chili in Spicy redsauce, marinated Rice, burnt Pineapple, Baby leaf mix, Cucumber, Namasu*, pickled Fennel, Cilantro, Scallions, roasted Garlic, Furikake*** & Spicy truffle mayo  **$179:-**

9. **CRISPY PORK**  12 hours brined slow roasted Pork Belly, marinated Rice, pickled Apple, Kimchi**, pickled Fennel, Cilantro, Cucumber, Scallions, roasted Garlic, Furikake*** & Sweet chili mayo  **$145:-**  **[EXTRA PORK 189:-]**

---

**SIDES**

- **SALMON BITE 79:-**  Sashimi cubes & Ponzu soy
- **ABURI BITE 99:-**  Seared Salmon & Yuzu soy
- **TUNA BITE 99:-**  Sashimi cubes & Ponzu soy
- **KIMCHI KALE 29:-**  Fermented Cabbage
- **YUZU SOY SALAD 39:-**  Baby leaf mix, cabbage & Yuzu soy
- **RICE SIDE 39:-**  Rice, ***Furikake & Börusoy
- **MAYO SAUCES 10:-**  Spicy truffle, Sweet chili, Kimchi & Chilibean

---

**SALAD**

**CHANGE OF (RICE) BASE**

Salads base with Kelp Noodles, Shredded Cabbage, Cucumber, Baby Leaf Mix & Yuzu soy

---

**EXTRA SPICY**

Add Black Bean Chili Oil  **$10:-**

---

**KIDS BOWL**

Sushi rice, Avocado & Cucumber, Sesame soy & Sweet chili mayo

**CHOOSE BETWEEN:**

Tofu, Pork, sashimi or baked Salmon  **$79:-**
DRINKS

WE DON'T MAKE FAST FOOD
WE MAKE GOOD FOOD
AS FAST AS WE CAN

CAN Sparkling water Non-flavor/Citrus, Fanta, Coca Cola & Zero 17:-

BOTTLE Pellegrino Limonata/Aranciata Rossa, Carlsberg Non-alc. beer 35:-
Bundaberg Gingerbeer, Jarritos (Mexican Soda Mango/Guava) 45:-

BEER

KIRIN ICHIBAN - LAGER 59:-
Pale Lager (5%) Kirin Brewery (Japan).

TSINGTAO - LAGER 59:-
Pale Lager (4,7%) Tsingtao Brewery (China).

BIG WAVE - GOLDEN ALE 69:-
Pale Ale (4,4%) Kona (Hawaii, USA).

HANAMI - INDIA PALE LAGER 69:-
Flavorful Lager (6%) GLUTEN-FREE, Nomada Brewing Company (Spain).

PETRICOR - INDIA PALE ALE 69:-
Savory IPA (6%) GLUTEN-FREE, Nomada Brewing Company (Spain).

PASSIFLORA - BERLINER WEISSE 69:-
Sour Wheat Beer (3,5%) Nomada Brewing Company (Spain).

SWEET

MOCHI ICE CREAM
Soft, pounded sticky rice dumpling with ice cream filling.
Our flavors:

HAZELNUT
SALTED CARAMEL
RASPBERRY
STRAWBERRY CHEESECAKE
39:-/st

WINE

PROSECCO PICCOLO 89:-
Sparkling white wine (11%) WA Tokyo (Italy).

BELLINI PICCOLO 89:-
Sparkling white wine & peach drink (5%) WA Tokyo (Italy).

GUEST DRINKS
CHECK THE BAR FOR ANY OFF MENU SPECIALS.