



A LA CARTE

SMALL BITES, BIG DRAMA

Udon & Shishito V N 18

Tomato kombu consommé, ohba and shishito pesto.

Pakuchi Salad 14

Poached chicken, cabbage, cilantro, shiso with preserved ume dressing.

Daikon Slaw V 14

Charred corn, white daikon, cucumber, crispy onions.

Apple & Seed VV GF 18

Sinfully good mizuna greens and apples, candied seeds, dressed with “not your standard sesame dressing”.

It Just Tastes Good V 18

Tofu mousse, grilled honey shoyu tomatoes with pickled yuzu radish on sourdough. It just works.

Burrata no Shoyu D 22

125g burratina, preserved honey shoyu jam, crispy renkon chips.

Slapped by a Marlin S 24

This tataki-style swordfish glazed in fermented garlic miso and wari ponzu hits all the right notes.

Drowned Beef Carpaccio B 22

She’s raw, bold and not shy about her smoky saucy side, she’s barely holding on under all that chaos with whispers of crispy garlic and leeks.

Octopus Ashi

S

18

Raw Chiba Japanese octopus tentacle, house fermented chili ponzu. You're welcome.

Ash Karaage

18

Shoyu koji-marinated fried chicken, nori garlic emulsion and leek ash from the deep fry abyss.

The Quack Attack

22

A rich, savory duck broth with thick, chewy noodles. Nothing criminal—except how good it is.

Oyster-Yaki

S D

32

Charcoal-grilled oysters, lathered in kombu butter and topped with garlic crumble. Fire-kissed and unapologetically rich.

NO MORE SMALL BITES

It Is What It Is

S

28

Seasonal fish, wasabi vinaigrette, dashi jelly, olive dust. Simple, just the way we like it.

Nikujaga

S B

40

The ultimate comfort flex, tender beef, crispy potatoes, pickled carrots, all hanging out in a cozy thick soy-mirin broth.

Tori Koji

28

Slightly sweet, deeply savory spatchcock chicken, hugged by koji fermentation with forest whispered mushroom velouté.

Porktaku

P

28

Pork belly, braised in soy, sake, grilled and glazed with good vibes.

Lamb & Furikake

D

44

Frenched lamb rack, 4-week fermented shoyu koji, aged dashi yogurt.

Finding Miso

S D

26

Char-grilled flounder, cauliflower cream, miso tsuyu, renkon chips. Lucky you.

TAKE YOUR TIME, SHARE YOUR PLATE

Takes up to 45 mins. We promise it’s not a power nap—just slow-cooked magic.

Kani Meshi Nabe S D 68

Snow crab folds into the grains, the ikura fills every corner, the burnt rice clings on and uni crème oozes through the cracks.

Garden Nabe V D 42

Japanese sweet potato, shishito pepper, pumpkin, onions, edamame, burnt rice, therapy in a pot of umami-laced steam.

Kuri Teriyaki Nabe V D 48

Imagine a sticky teriyaki hug... but it’s hot, nutty, and slightly scorched. Chestnuts melt. Rice crackles. Your willpower disappears.

Char & Koji B D 98

A palette of flavors, one tender 300g wagyu beef cut and a pile of deep-fried carbs walk into your mouth, and they never leave.

Open Wide S Market price

Crispy tuna throat and wasabi salsa verde incoming.*

*Touch base with our crew to see if this dish made the cut today—it's so good, it must pass a tough selection process.

SUPPORTING ACTS

Japanese Rice 5

Miso Soup S 5

Marinated Eggs 5

Renkon Chips V 8

Furikake Vegetables VV 10

SWEETS

Miso Tiramisu D B A 16

A dessert that lost its mind and found enlightenment, cocoa miso dust, coffee liqueur, mascarpone and coffee crumble.

Sweet Potato Mont Blanc V D N 16

Trio of Japanese sweet potato, pistachio sponge & chestnuts, this Mont Blanc has gone full kawaii couture.

Yuzu Tart V D 16

Salted yuzu koji jam, diced apples and mascarpone in a sweet tart shell, it could legally qualify as a controlled substance.

Matcha² V D 16

Honey butter caramelized brioche, with matcha ganache and yuzu azuki, a full-blown matcha meltdown.

Salted Black Sesame Sandwich	D	N	8
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Homemade sesame ice cream, sable biscuits.

Sake Kasu A D 8

It's creamy, it's boozy, homemade sake ice cream with roasted grapes, a delightful byproduct of sake's wild night out.

Strawberry Ferment D 8

Flavor is sweet but with that kick of sourness, our homemade fermented strawberry ice cream is a dessert equivalent to a plot twist.