



Small Bites

- Somen & Tomatoes (V, N) | 18

Sudachi jelly, yuzu ohba kokabu, honey shoyu tomato.
- Corn, But Make It Tofu (S, D) | 16

House-set corn tofu, sweet, ultra-silky, lifted with shishitou ohitashi and a fresh radish crunch.
- Daikon Slaw (V) | 14

Charred corn, white daikon, cucumber, crispy onions.
- Apple & Seed (VV, GF) | 19

Sinfully good mizuna greens and apples, candied seeds, dressed with “not your standard sesame dressing”.
- Akuma Jaga (V) | 14

Crispy-on-the-outside potatoes in a fermented, “lightly spicy” soy-milk aioli, crowned with a fresh, crispy salad.
- Mentai Tama Burrata (S, D) | 36

125g burratina, salted cod roe, house-fermented chilli, on sourdough and shishito pesto
- Slapped by a Marlin (S) | 24

This tataki-style swordfish glazed in fermented garlic miso and wari ponzu hits all the right notes.
- Ebi Carpaccio (S) | 28

Raw sweet prawn, paper-thin, swimming in a smoky burnt tsuyu splash with citrus and shiso. Clean, cold and cheeky.
- Good Egg, Bad Egg | 18

Jammy ramen egg wrapped in shoyu chicken, fried golden, resting on curry hollandaise and a little chaos.
- Ash Karaage | 20

Shoyu koji-marinated fried chicken, nori garlic emulsion and leek ash from the deep fry abyss.
- The Quack Attack (S) | 24

A rich, savory duck broth with thick, chewy noodles. Nothing criminal—except how good it is.
- Oyster-Yaki (S, D) | 34

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

Take Your Time, Share Your Plate

- Kani Meshi Nabe (S, D) | 70

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

No More Small Bites

- Finding Miso (S, D) | 28

Char-grilled flounder, cauliflower cream, miso tsuyu, renkon chips. Lucky you.
- Nikujaga (S, B) | 42

The ultimate comfort flex, tender beef, crispy potatoes, pickled carrots, all hanging out in a cozy thick soy-mirin broth.
- Open Wide (S) | 60

Crispy tuna throat and wasabi salsa verde incoming.
- 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 on a shio capsicum coulis.
- It Is What It Is (S) | 29

Raw seasonal fish, wasabi vinaigrette, dashi jelly, olive dust. Simple, just the way we like it.
- Char & Koji (B) | 98

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

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.

Roasted Panna Cotta (D, B) | 16

Hojicha panna cotta, matcha dirt and candied chestnuts. A pudding with hidden depths.

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.

Soft Center (D, B) | 12

Black sesame dark chocolate with a soft yuzu white-chocolate center, sesame crumble, and yuzu curd.

Salted Black Sesame Sandwich (D, N) | 8

Homemade sesame ice cream and sable biscuits, it melts all over your fingers like it owns the place.

Yuzu Ohba (VV, GF) | 8

A zesty yuzu–oba sorbet with a fresh herbal snap, matched with tangy calamansi jelly for a cold, punchy, citrus hit.

Strawberry Ferment (D) | 8

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

Bar Bites

Okonomiyaki Fries (S) | 12

Fries with Spicy Yuzu Kosho Mayo (V) | 12

Edamame Konburashi (V) | 8

Renkon Chips (V) | 8

Supporting Acts

Japanese Rice | 5

Miso Soup (S) | 5

Give us a heads-up if you have any allergies or dietary restrictions. Prices displayed are subject to tax and service charge.

V VEGETARIAN VV VEGAN GF GLUTEN FREE N NUTS
S SEAFOOD B BEEF P PORK A ALCOHOL D DAIRY