BOWLS

FRESH, FLAVORFUL & HIGH
QUALITY INGREDIENTS

- **1.** SPICY **TOFU** Soy marinated Tofu, Avocado, Onion & Chili in Spicyredsauce, marinated Rice, burnt Pineapple, Baby leaf mix, Cucumber, Namasu*, pickled Fennel, Cilantro, Scallions, roasted Garlic, Furikake*** & Spicytruffelmayo **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*** & Sweetchilimayo **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*** & Chilibeanmayo **135:-** IWE CAN MAKE IT VEGANI
- **4.** BŌRU **SALMON** Sashimi cubes of Salmon, Avocado & Onion in Sesame Soy, marinated Rice, Kimchi**, Cucumber, Namasu*, pickled Fennel, Cilantro, Scallions, roasted Garlic, Furikake*** & Sweetchilimayo **139:-** I* EXTRA SPICY CHILI OIL **145:-**I
- **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:- IEXTRA 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*** & Chilibeanmayo **139:-**
- **8.** SPICY **TUNA** Sashimi cubes of Tuna, Avocado, Onion & Chili in Spicyredsauce, marinated Rice, burnt Pineapple, Baby leaf mix, Cucumber, Namasu*, pickled Fennel, Cilantro, Scallions, roasted Garlic, Furikake*** & Spicytruffelmayo **179:-**
- **9.** CRISPY **PORK** 12hours brined slow roasted Pork Belly, marinated Rice, pickled Apple, Kimchi**, pickled Fennel, Cilantro, Cucumber, Scallions, roasted Garlic, Furikake*** & Sweetchilimayo **145:- IEXTRA PORK 189:-I**

SIDES

SALMON BITE **79**:- Sashimi cubes & Ponzusoy

ABURI BITE 99:-Seared Salmon & Yuzusoy

TUNA BITE 99:-Sashimi cubes & Ponzusoy

KIMCHI KALE 29:-Fermented Cabbage

YUZU SOY SALAD 39:-Baby leaf mix, cabbage & Yuzusoy

RICE SIDE 39:-Rice, ***Furikake & Bōrusoy

MAYO SAUCES 10:-Spicytruffel, Sweetchili, 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 & Sweetchilimayo

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

PASSIFLORA - BERLINER WEISSE 69:-

Sour Wheat Beer (3,5%) Nomada Brewing Company (Spain).

WINE

Company (Spain).

PROSECCO PICCOLO 89:-

Sparkling white wine (11%) WA Tokyo (Italy).

BELLINI PICCOLO 89:-

Sparkling white wine & peach drink (5%) WA Tokyo (Italy).

SWEET

MOCHI ICE CREAM

Soft, pounded sticky rice dumpling with ice cream filling.

Our flavors:

HAZELNUT

SALTED CARAMEL

RASPBERRY

STRAWBERRY CHEESECAKE

39:-/st



GUEST DRINKS

CHECK THE BAR FOR ANY OFF MENU SPECIALS.