

SOUP

- Miso Soup** 420 Birr
Salmon, Shitake, Wakame
- Butternut Squash** 370 Birr
Togarashi, Coriander oil
- Lobster & Shrimps Miso Bisque** 450 Birr

SALAD

- Hotto Salad (v)** 495 Birr
Mix crispy Leaf Salad, Curly Vegetables, Shiitake
- Avocado & Crispy Tofu Chili (v)** 560 Birr
Crispy Tofu, Chili and Avocado
- Aubergine Grilled** 520 Birr
Aji Verde, Sweet soy, Avo Wasabi, Maize Morado
- Wakame Salad (v)** 565 Birr
Sesame, Soy, Sweet Corn

TEMPURA

- Vegetable Moriawase** 500 Birr
Black Truffle Aioli, Green Beans, Sweet Potato, Bell Pepper, Shitaki Mushroom
- Shrimps Tempura** 1,200 Birr
Kimchi Mayo & Mix Green

SHAREABLES

- Edamame Salt(v) - 600 Birr**
Steamed Edamame Pods, Sea Salt
- Edamame Chilli-Garlic (v) - 650 Birr**
Edamame Beans, Chilli & Garlic
- Edamame Truffle- Teriyaki - 720 Birr**
Teriyaki Drizzled Edamame Pods, Truffle
- Salmon Sashimi - (r) - 4 pieces - 850 Birr**
Soy, Lime, Sesame Oil, Ginger & Daikon
- Salmon Sashimi - (r) - 8 pieces - 1,600 Birr**
Soy, Lime, Sesame Oil, Ginger & Daikon
- Salmon Tartare - (r) - 1,150 Birr**
Avocado, Mango Pearl, Wonton Chips
- Wagyu Beef Tataki - 1,950 Birr**
F1 Australian Wagyu, Truffle Ponzu & Garlic Chips
- Crispy Taquitos Vegetables (v) - 420 Birr**
Shitake, Carrot, Bean Sprout, Soy & Ginger
- Crispy Taquitos Salmon - (r) - 640 Birr**
Salmon, Soy, Sesame Oil, Lime juice
- Crispy Taquitos USDA Beef - 620 Birr**
Avocado, Pickled Ginger, Soy, Lime
- Vegetable Gyoza - (v) - 360 Birr**
Bean Sprout, Cabbage, Carrot, Kabocha
- Chicken Gyoza - 450 Birr**
Lemongrass and Sweet Soy
- Chicharron de Calamari - 1,200 Birr**
Smoked Chili Mayo
- Shrimps' Garlic - 1,200 Birr**
Chill, Ginger, Garlic and Black Pepper

LARGE PLATES

- Miso Black Cod** 3,300 Birr
Miso Marinated Black Cod
- Pan Seared Sea Bass** 2,100 Birr
Olive oil, Parsley, Lime Juice, Green Salad
- Salmon Miso-Teriyaki** 3,100 Birr
Oyster Mushroom & Crispy Corn
- Roast Nile Perch** 1,270 Birr
White Miso Dashi, Green Salad or Glass Noodle
- Chicken Teriyaki** 1,600 Birr
Chicken Cube, Spring Onion, Crispy Onion, Steamed Rice
- Chicken Panko** 1,550 Birr
Aji Panca, Pickled Daikon, Yuzu Koshu Dips
- Beef Fillet** 2,050 Birr
Chimichurri & Layered Potato
- Truffle Fried Rice (v)** 1,200 Birr
- Stir Fried Glass Noodle (v)** 1,170 Birr
Add: Tofu - 100
Seafood - 250
Chicken - 180

IMPORTED PRIME AGED BEEF

- Prime Aged Fillet Mignon USDA 200GR/7Oz** 6,500 Birr
Truffle Mash
- Wagyu Beef Ribeye 200GR/7Oz** 6,650 Birr
Australian Breed, 94% Pure Blood Japanese Wagyu

3 HOURS ADVANCE PRE-ORDER

- 1 Kg F1 Grade Australian Wagyu Tomhawk Steak Bone - In** 19,500 Birr
Including 3 side dishes

SIDE DISH

- Steamed Rice - 120 Birr
- Seasonal Vegetables - 160 Birr
- Green Salad - 120 Birr
- Chinese Cabbage - 180 Birr
- Truffle Mash Potato - 360 Birr
- Layered Potato - 145 Birr

DESSERT

- Choux Bun - 615 Birr**
Lime Marmalade, Miso Caramel Ice cream
- Apple & Lime Tart - 475 Birr**
- Kabocha Chocolate Mousse - 530 Birr**
Ginger Tuile, Salted Caramel
- Pavlova - 480 Birr**
Matcha Green Tea, Exotic Fruit
- Vegan Macaroons - 490 Birr**
Mix Fruit Jam
- Date Pudding - 550 Birr**
Vanilla Ice cream, Lime Salted Miso Caramel
- Chocolate Showcase - 460 Birr**
- House made Ice Cream - 450 Birr**
3 Scoop Daily Selection

