

YOUKOUS / WELCOME

SOUP

- Miso Soup** - 470 Birr
Salmon, Shitake, Wakame
- Butternut Squash** - 420 Birr
Togarashi, Coriander oil
- Lobster & Shrimps Miso Bisque** - 650 Birr

SALAD

- Hotto Salad (v)** - 545 Birr
Mix crispy Leaf Salad, Curly Vegetables, Shiitake
- Avocado & Crispy Tofu Chili (v)** - 660 Birr
Crispy Tofu, Chili and Avocado
- Aubergine Grilled** - 570 Birr
Aji Verde, Sweet soy, Avo Wasabi, Maize Morado
- Wakame Salad (v)** - 665 Birr
Sesame, Soy, Sweet Corn

TEMPURA

- Vegetable Moriawase** - 550 Birr
Black Truffle Aioli, Green Beans, Sweet Potato, Bell Pepper, Shitaki Mushroom
- Shrimps Tempura** - 1,300 Birr
Kimchi Mayo & Mix Green

SHAREABLES

- Edamame Salt(v) - 620 Birr**
Steamed Edamame Pods, Sea Salt
- Edamame Chilli-Garlic (v) - 670 Birr**
Edamame Beans, Chilli & Garlic
- Edamame Truffle- Teriyaki - 740 Birr**
Teriyaki Drizzled Edamame Pods, Truffle
- Salmon Sashimi - (r) - 4 pieces - 890 Birr**
Soy, Lime, Sesame Oil, Ginger & Daikon
- Salmon Sashimi - (r) - 8 pieces - 1,780 Birr**
Soy, Lime, Sesame Oil, Ginger & Daikon
- Salmon Tartare - (r) - 1,450 Birr**
Avocado, Mango Pearl, Wonton Chips
- Wagyu Beef Tataki - 1,950 Birr**
F1 Australian Wagyu, Truffle Ponzu & Garlic Chips
- Crispy Taquitos Vegetables (v) - 470 Birr**
Shitake, Carrot, Bean Sprout, Soy & Ginger
- Crispy Taquitos Salmon - (r) - 690 Birr**
Salmon, Soy, Sesame Oil, Lime juice
- Crispy Taquitos USDA Beef - 670 Birr**
Avocado, Pickled Ginger, Soy, Lime
- Vegetable Gyoza - (v) - 410 Birr**
Bean Sprout, Cabbage, Carrot, Kabocha
- Chicken Gyoza - 500 Birr**
Lemongrass and Sweet Soy
- Chicharron de Calamari - 1,250 Birr**
Smoked Chili Mayo
- Shrimps' Garlic - 1,450 Birr**
Chill, Ginger, Garlic and Black Pepper

LARGE PLATES

- Miso Black Cod - 4,300 Birr**
Miso Marinated Black Cod
- Pan Seared Sea Bass - 2,400 Birr**
Olive oil, Parsley, Lime Juice, Green Salad
- Salmon Miso-Teriyaki - 3,800 Birr**
Oyster Mushroom & Crispy Corn
- Roast Nile Perch - 1,570 Birr**
White Miso Dashi, Green Salad or Glass Noodle
- Beef Fillet - 2,250 Birr**
Chimichurri & Layered Potato
- Chicken Panko - 1,750 Birr**
Aji Panca, Pickled Daikon, Yuzu Koshu Dips
- Chicken Teriyaki - 1,800 Birr**
Chicken Cube, Spring Onion, Crispy Onion, Steamed Rice
- Poussin Whole or Half Roast - 1,950 Birr / 975 Birr**
Young Spring chicken, Miso, Japanese cole slow
- Sticky Stir Fry Beef - 1,900 Birr**
Black Angus Beef, Papper, Sesame
- WOK STIR FRIED UDON NOODLE - 1,600 Birr**
Vegetables, Sesame Oil, Soy
- UDON NOODLE CURRY - 1,650 Birr**
Chili Curry, Vegetables, Shitake, Coconut
- Truffle Fried Rice (v) - 1,400 Birr**
- Stir Fried Glass Noodle (v) - 1,270 Birr**
Add: Crispy Tofu - 100
Seafood - 250
Chicken - 180
Angus Beef - 300
Duck - 450

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** - 22,500 Birr
Including 3 side dishes

SIDE DISH

- Steamed Rice - 140 Birr
- Seasonal Vegetables - 180 Birr
- Green Salad - 140 Birr
- Chinese Cabbage - 200 Birr
- Truffle Mash Potato - 380 Birr
- Layered Potato - 165 Birr

DESSERT

- Choux Bun - 665 Birr**
Lime Marmalade, Miso Caramel Ice cream
- Apple & Lime Tart - 575 Birr**
- Kabocha Chocolate Mousse - 630 Birr**
Ginger Tuile, Salted Caramel
- Pavlova - 580 Birr**
Matcha Green Tea, Exotic Fruit
- Vegan Macaroons - 590 Birr**
Mix Fruit Jam
- Date Pudding - 650 Birr**
Vanilla Ice cream, Lime Salted Miso Caramel
- Chocolate Showcase - 560 Birr**
- House made Ice Cream - 550 Birr**
3 Scoop Daily Selection