



## Sashimi

*Raw*

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**NAMA KAKI** 9  
OYSTERS WITH PONZU SAUCE & YUZUKOSHŌ.

**EBI TARTAR** 14  
PRAWN TARTAR WITH WASABI SAUCE.

**KANPACHI** 15  
GREATER AMBERJACK WITH SMOKED PAPRIKA  
VINAIGRETTE & CRISPY FRIED GARLIC.

**AKAMI** 15  
LEAN TUNA WITH OLIVE TAPENADE.

**ŌTORO** 19  
TUNA BELLY & CHIVES PASTE.

**SHARI TO NORI** 5  
SUSHI RICE & NORI SHEETS.

## Sushi

*Seasoned with fresh wasabi & soy*

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**NEGITORO MAKI** 14  
MINCED TUNA & CHIVES.

**MAGURO MAKI** 18  
LEAN & FATTY TUNA SLIVERS,  
PICKLED, RADISH & SCALLIONS.

**NIGIRI** 12  
TUNA DUO: AKAMI & ŌTORO.

## Sando

*Japanese Sandwich*

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**TAMAGO SANDO** 28  
CREAMY EGG SALAD, JAPANESE MILK BREAD  
& ATTILUS CAVIAR.

**KATSU SANDO** 18  
DEEP FRIED PORK LOIN, JAPANESE MILK BREAD  
& OUR OWN HOMEMADE TONKATSU SAUCE.

## Zensai

*Appetizers*

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**YASAI** 10  
KALE, FRISÉE, DAIKON, CUCUMBER  
& YUZUKOSHŌ MAYONNAISE.

**TSUMIRE YAKI** 2 un. / 6  
GRILLED FISH MEATBALL WITH  
SMOKED PAPRIKA, GARLIC & SALT.

**SHISHITO** 7  
PADRON PEPPERS WITH SHERRY WINE,  
SOY, SMOKED PAPRIKA & KATSUOBUSHI.

**KINOKO** 8  
GRILLED MUSHROOMS, WHITE MISO  
SAUCE & AONORI.

**NASU** 8  
GRILLED EGGPLANT, RED MISO SAUCE,  
BUBU ARARE & CHIVES.

## Konro

*Japanese Grill*

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**NIBE KABAYAKI** 23  
CROAKER MARINATED IN A SWEET  
SOY SAUCE REDUCTION.

**KANPACHI MISOYAKI** 23  
GREATER AMBERJACK MARINATED  
IN MISO SAUCE.

**ŌTORO RANŌ KAKE** 27  
TUNA BELLY, EGG YOLK SAUCE & CHIVES.

**WAGYU** 38  
KAGOSHIMA A5 BEEF SERVED  
WITH FRESH WASABI & SALT.

## Okashi

*Desserts*

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**GATEAU** 7  
CHOCOLATE CAKE WITH A HINT OF DARK MISO.

**AISU** 6  
GENMAICHA ICE CREAM MADE BY  
GELATERIA MITO EXCLUSIVELY FOR KINU.