

## COLD & RAW

**HOUSE PICKLES** 1 for 10 / 4 for 35

**CUCUMBER**  
salt brine,  
sesame  
(VG)

**CAULIFLOWER**  
ginger, orange,  
vinegar  
(VG)

**DAIKON**  
yuzu, vinegar  
(VG)

**KIMCHI**  
fermented cabbage

<b>SESAME EGGPLANT</b> nasu, black sesame, dashi	68
<b>SHIO KONBU TOMATO UDON (VG)</b> myoga, shiso	74
<b>SEAWEED SUNOMONO (VG)</b> cucumber, wakame, onion, ginger, myoga	46
<b>MIZUNA TOMATO SALAD (VG)</b> black garlic umeboshi vinaigrette	48
<b>HAMACHI SASHIMI SALAD</b> crispy onion, leek soy	88
<b>TAI SEA BREAM SASHIMI</b> sudachi, olive oil, ponzu	105

## HOT

<b>SCALLOP SIU MAI</b> hokkaido scallop, kizami wasabi	85
<b>LAMB GYOZA</b> lao gan ma sauce	72
<b>EGGPLANT MONAKA SANDO (V)(N)</b> romiso, onion jam	42
<b>CHICKEN KARAAGE</b> smoked soy garlic kewpie	70
<b>MOCHI STUFFED WINGS</b> yuzu chili salt, green sauce	62
<b>OYSTER KUSHI KATSU</b> takana tartar sauce	55
<b>MARKET FISH KARAAGE</b> yuzu kosho tosazu	165

# FOOD

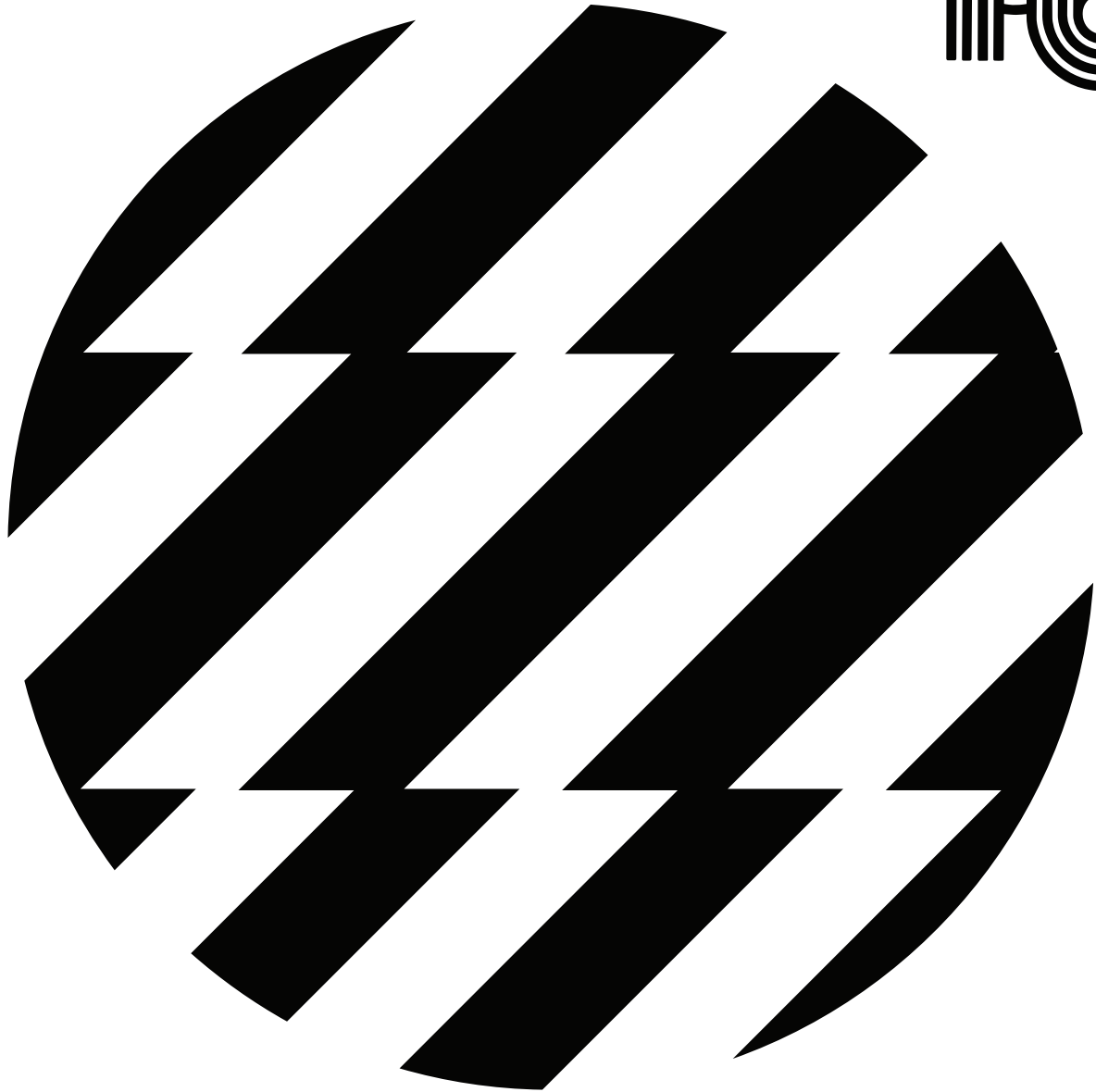
## BINCHOTAN GRILL

<b>CHICKEN BICEP</b> red yuzu kosho, sesame	25
<b>QUAIL</b> szechuan shichimi	28
<b>MONGO SQUID</b> garlic soy butter, aonori panko	30
<b>GROUPER</b> tare, lime	38
<b>DUCK BREAST</b> dry aged, yuzu honey	30
<b>DUCK TSUKUNE</b> tare, sansho pepper	28
<b>WAGYU RIB EYE</b> green yuzu kosho	85
<b>KING OYSTER MUSHROOM (VG)</b> mushroom tare	20
<b>OKRA (VG)</b> fermented tomato, chili	18

## RICE & NOODLES

<b>KIMCHI FRIED RICE</b> koshikihari, kizami nori	72
<b>GARLIC PRAWN UDON</b> roasted garlic miso, broccolini	128
<b>MUSHROOM MOCHI RISOTTO (V)</b> shitake, shimeji, enoki	115

VG=Vegan V=Vegetarian N=Nuts



# DESSERT

<b>BLACK SESAME CHEESECAKE</b>	45
black & white sesame, miso, tofu, oats	
<b>MASHIRO ROLL CAKE</b>	40
swiss roll, vanilla cream, strawberries	
<b>MONAKA ICE CREAM SANDO</b>	30
honeycomb, vanilla ice cream	
<b>CHOCOLATE KINAKO MARQUISE</b>	48
mascarpone, chocolate sorbet	