

HEAD to TAIL

HAJIMETENO SHARE COURSE 49.00

for parties of two or more per person
to be taken by the entire table

Miso Cappuccino
miso soup topped with tofu espuma

**Tuna with Truffle
Infused Ponzu Jelly** (sharing)

**Sashimi Island Three Kind
without Soy Sauce** (sharing)

Paradise Prawn Tempura
served head to tail

**Chargrilled Saikyo Cobia
with Aubergine Cream** (sharing)
white fish marinated in traditional kyoto miso

Omakase Four
four pieces of the chef's choice of sushi

Watarigani Roll (sharing)
deep fried soft shell blue crab with sweet soy

1 Scoop of Ice Cream/Sorbet

EXPRESS DINNER COURSE 24.50

available from 6pm to 7pm

Soup
Miso Cappuccino
miso soup topped with tofu espuma

Appetizer
Carpaccio of The Day
chef's choice of carpaccio

Sushi
Omakase Four
four pieces of the chef's choice of sushi

Main
Tempura
two prawns and assorted vegetable
or
Teriyaki Salmon

All prices include 20% VAT
A discretionary service charge of 12.5% will be added to your bill