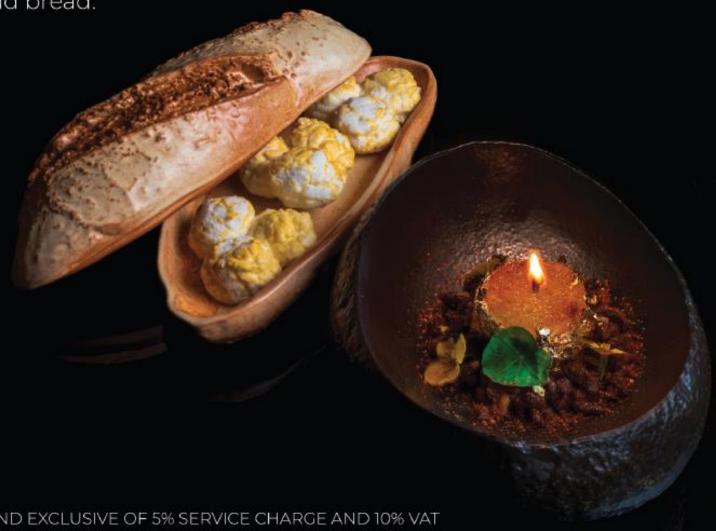


## STARTER

# Kyanaoru Truffle infused saturated Kobe beef

fat, cloud bread.



600.000

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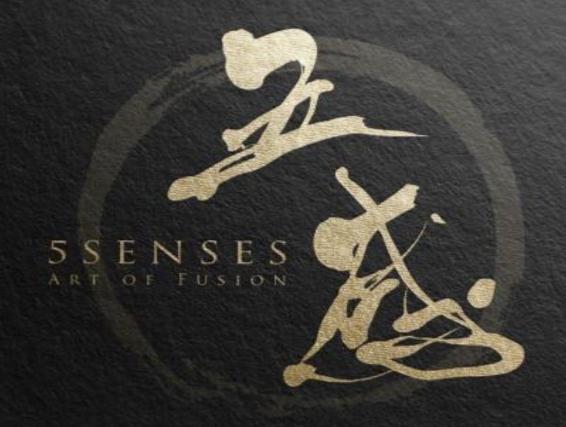


# Makura Sake

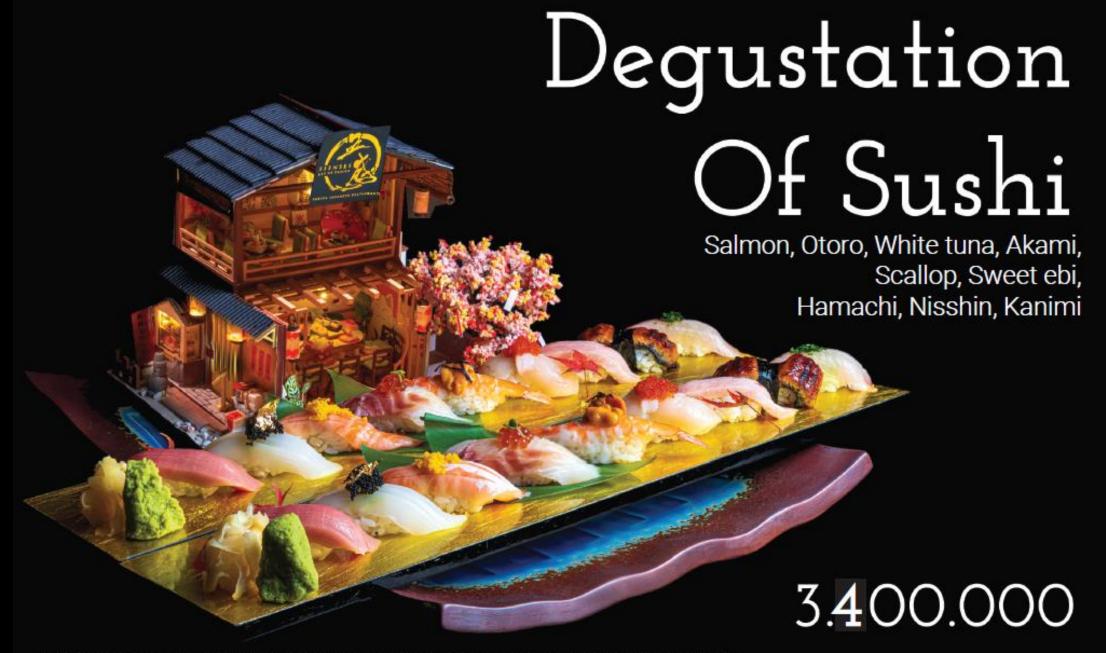
Chum sake, uni mousse, crunchy sesame shell







## SUSHI BAR



## Degustation Of Sushi (2 Pieces) Otoro 760.000



760.000 Chutoro 680,000 Scallop 430.000 Salmon 280,000 Unagi 160.000 Sweet Ebi 320.000 Hirame 360.000 Akami 490.000 Ebi 380,000 320.000 Tai White Tuna 200.000 Tako 280.000 Hamachi 320.000 Hokkigai 280.000



## Teramedo sashimi (5 pieces)

Salmon 600.000 1.250.000 Ikura White Tuna 600.000 600.000 Bonito Katsu Ebi 650.000 Uni 1.500.000 Madai 650.000 Tako 650.000 Kanpachi 650.000 1.280.000 Otoro Hokkigai 600.000 Beef Sushi

Kobe Beef, Porcini Mushroom, Caviar, Crispy Rice



Beef Tartare

Marinated Tenderlion Beef



HandRoll Negi Toro

Seaweed, Sushi Rice, Wasabi, Oba Leaf, Tuna





HandRoll EbiTempura

Seaweed, Sushi Rice, Wasabi, Lettuce, Cucumber, Mayonnaise, Tempura

960.000



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## HandRoll Unagi

Seaweed, Sushi Rice, Wasabi, Lettuce, Cucumber, Tamagoki, Unagi



HandRoll Ikura

Seaweed, Sushi Rice, Wasabi, Oba leaf, Ikura



HandRoll Kanimi

Seaweed, Sushi Rice, Wasabi, Oba leaf, Crab meat



## Salmon Tartare

Marinated Salmon, Ikura, Rice



# Tokugawa Tempura

Shrimp, Seasonal Vegatables Served with tempura sauce.



Vegetables Tempura

Seasonal Vegetables Served With Tempura Sauce.





# TACO

#### Tuna - Taco

Japanese chilli powder, sheet nori, mayonnaise, Sriracha sauce, sushi rice, Tuna, sesame oil, avocado, masago, carrot, ponzu sauce

480.000

#### Salmon - Taco

Nori, lettues mayonnaise, sriracha sauce, sushi rice, salmon, sesame seed, avocado, masango, daikon



# Kobe Inari

Small cube cut Kobe, sushi rice, edamame, white onion finely chopped, garlic finely chopped





# Kaki No Sabiche

Oyster, Avocado, hourseradish, fannel cucumber pickle, ponzu clamato



Otoro Tatare Uni

Grade tuna, uni, green onions finely chopped, sesame seed, avocado chopped, cucumber chopped, cilantro, lime juice, pinch of salt and pepper

980.000

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### MAIN COURSE

### Yakiniku - Chicken

Served with peanut butter sauce



Yakiniku - Aged Steak

Aged beef, capsicum, yuyu mustard maya or mustard miso sauce or mustard sauce

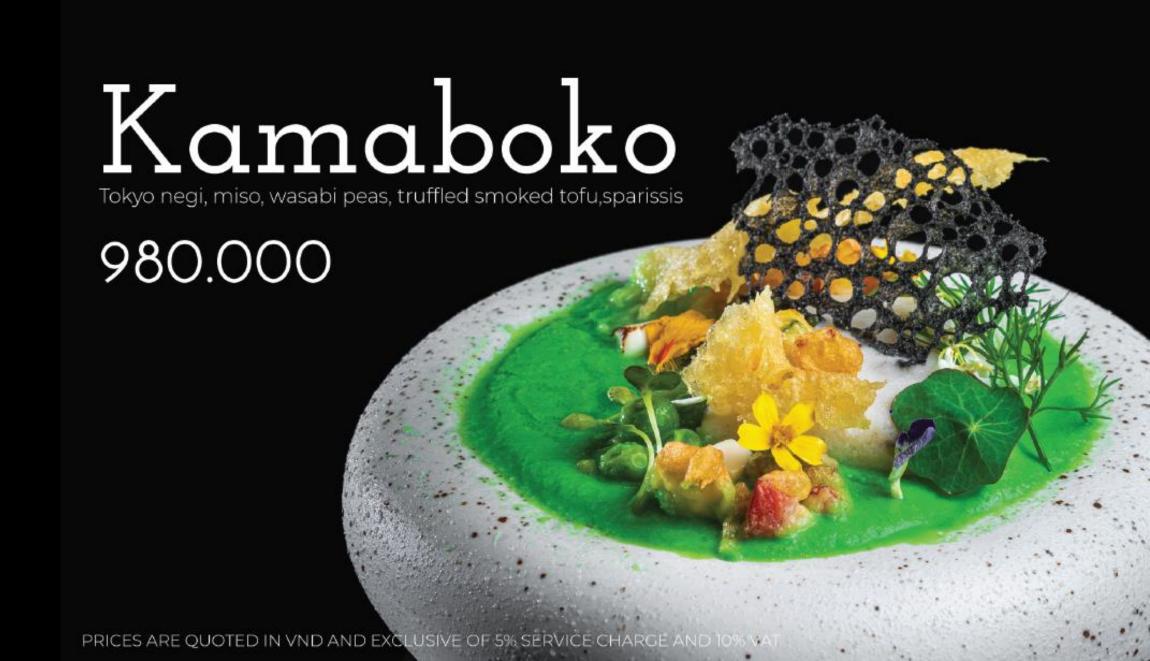


## Vichissoise Of Caraquet

Oyster, miso, sea berries, truffle reverse sphere Oyster
Sake snow Oyster









Kobu curred Butter fish Edamame, Shiso, sea grapes Edamame vinaigrette with onion, celery & mustard



# Yosendoe Lobster bisque, Hokkaido oyster cream, cannibal tako yakitori

# Lakerda

Delicately salt cured Bonito fish, Beluga Caviar & Jamon Iberico Bellota

Truffle forest soil and forest greens

1.880.000

Ojiya



Abalone, Ojiya soy milk mousse yuzu jelly umami pickled vegetables

1.500.000

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Robusuta

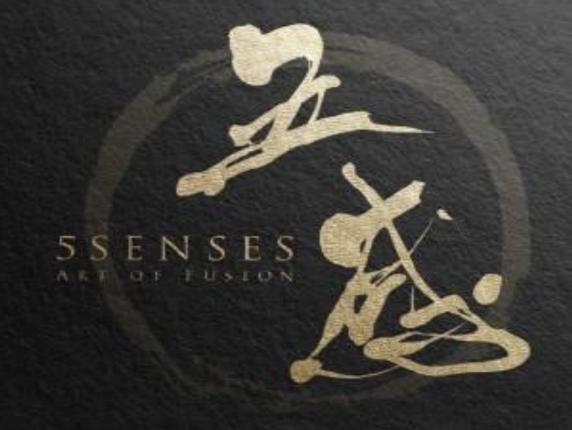
Slow butter cooked lobster tail, flan of sea, Sturgeon caviar, Mimoza egg, white truffle Zabaione



Ankimo

Teriyaki Monkfish, Foie Gras pate, crispy pork belly





### TEPPANYAKI

# Kobe

Grill Kobe A5 (120Gr)

Served with vegetables and fried rice with egg

4.600.000





### Black Angus-Tenderloin (180g)

Served with vegetables, and fried rice with egg

980.000

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#### **Crab ceviche**

Spicy Tiger prawns, oyster , Black angus , Kurobuta pork belly , Japanese spices.

## Kaze (Wind)

#### Carpaccio Lakedra bonito fish

Kobe beef, Lobster boneless chicken thigh, Otoro tataki

4.000.000



## Kazan (Mountain)

Kurobuta pork, Thick chicken, Jamon Iberico, Kyandoru

4.000.000





Otoro & uni tartare (Waldorf style)

Abalone, Lobster tail, salmon, teriyaki Black code Sea herbs.



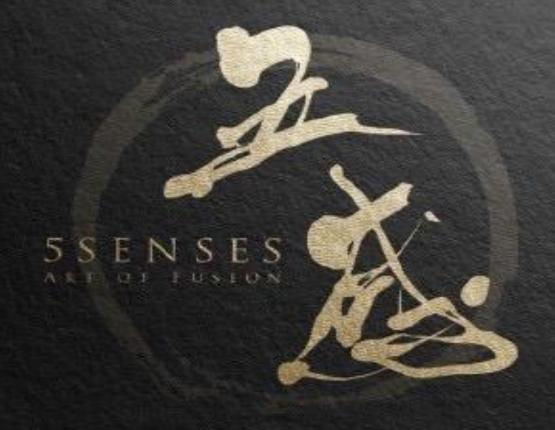
Dosa

#### Aburi sake sushi

Kobe beef , Tiger prawn , Boneless chicken Thigh, Japanese curry thin Indian Dosa Carpaccio.

3.800.000

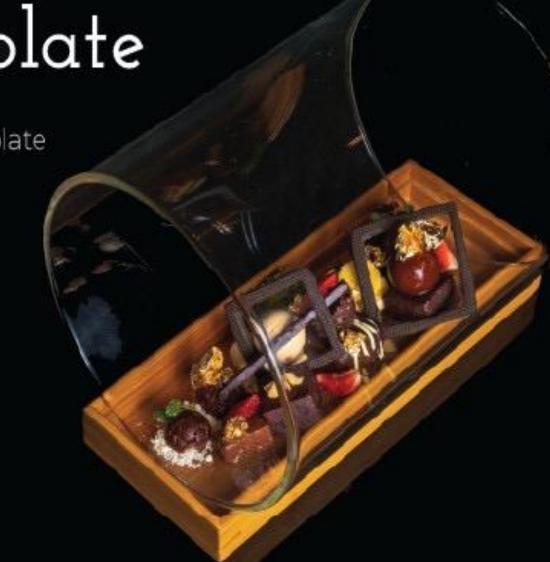
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## DESSERT

Spicy Chocolate

Spicy chocolate, caramel chocolate matcha genmaicha chocolate, tiramisu chocolate, rosemerry chocolate, ruby chocolate, tart chocolate



1.500.000

# Hamaki

Fine Belgium chocolate chocolate truffleganache Mortlach glace

700.000



## Kinoko No Yamazen

Strawberry mushroom garden, edible soil.

1.200.000



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1.000.000

