

❄️ **2HR BOTTOMLESS DINING 495K** ❄️

LUXURY ITEMS

	30 gr		30 gr	50 gr
KALUGA CAVIAR SERVED ON ICE	1800	ALASKAN KING CRAB	280	369
Classic Condiments - Vodka Creme Fraiche - Seaweed Croutes		Yuzu & Avocado Cream - Wasabi Aioli - Ginger & Soy Glaze - Summer Flowers		

NOT INCLUDED ON FREE FLOW

RAW

LOMBOK OYSTERS (6 PCS)	195
Served with a Classic French Vinaigrette & Lemon or Japanese Soy & Citrus Vinaigrette	
WAGYU BEEF TARTARE (2 PCS)	180
Toasted Sourdough Croute - Shallot & Truffle Dressing - Crispy Garlic - Truffle Aioli - Fresh Winter Truffle	
WILD CAUGHT FISH OF THE DAY CARPACCIO	140
Ginger Soy Glaze - Shallots - Chives - Baby Herbs and Flowers - Seaweed Bread Croutes	
WAGYU BEEF CARPACCIO	190
Truffle Ponzu - Fresh Herbs - Shimeji Mushrooms - Sourdough Crackers	
TUNA TARTS	180
Ginger & Soy Dressing - Cream Fraiche - Salmon Roe	

JAPANESE MINI SALADS

UTOPIA SALAD	85
Mixed Greens - Cherry Tomato - Toasted Sesame - Edamame Miso & Honeydressing.	
Add Extra: Tuna 95 Salmon Sashimi 125	
BABY JAPANESE CUCUMBER SALAD	75
Shallot and Ginger Dressing - Togarashi - Crunchy Garlic - Garlic Aioli - Toasted Sesame - Chilli Oil	
TUNA TATAKI & SEAWEED SALAD	110
Black Pepper and Sesame Crusted Yellowfin Tuna - Wakame Salad - Yuzu and Avocado Cream - Ponzu Glaze - Coriander	

SUSHI & SASHIMI

SALMON ABURI ROLL	200
Crispy Tempura Prawn - Avocado - Tempura Bits - Sesame - Wasabi Mayo - Teriyaki Glaze	
WAGYU BEEF ROLL	195
Wild Mushrooms - Chives - Crispy Potato - Crunchy Garlic - Truffle Mayo - Shaved Black Truffle	
SPICY TUNA ROLL	165
Baby Cucumber - Avocado - Sriracha Mayo - Micro Coriander	
[V] CHILI GLAZED TOFU ROLL	135
Rucola - Baby Asparagus - Chives - Marinated Tofu - Crunchy Tempeh - Vegan Wasabi Mayo	
SALMON & CRUNCHY SKIN ROLL	160
Avocado - Baby Cucumber - Tempura Bits - Salmon Egg	
UNAGI ROLL (6 PCS)	195
Baby Cucumber - Pickled Daikon - Avocado - Tempura Bits - Black Tobiko	
GRILLED PRAWN & CRAB ROLL (6 PCS)	160
Crab Salad - Tobiko - Avocado - Cucumber - Spicy Mayo	
GRILLED LOBSTER ROLL (6 PCS)	195
Crab Salad - Avocado - Tempura Bits - Wasabi Mayo - Tobiko	
SALMON & IKURA GUNKAN (3 PCS)	195
Lemon Creme Fraiche - Chives - Gold Leaf	

TAMAKI CONE (2 PCS)

SALMON OR TUNA TARTAR	160
Cucumber - Avocado - Shiso - Sesame - Chives	
SPICY TUNA	160
Sriracha - Kewpie Mayo - Sesame - Shiso - Cucumber - Avocado	
TERIYAKI MARINATED TOFU	120
Shiso - Avocado - Cucumber - Pickled Daikon	
UNAGI	195
Cucumber - Shiso - Avocado - Sesame - Unagi Glaze - Tobiko	

NIGIRI

CHOOSE YOUR SERVINGS	4	8	12
Tuna	35	70	105
Salmon	55	110	165
Wild White Fish of The Day	35	70	105
Prawn	55	110	165

SASHIMI

CHOOSE YOUR SERVINGS	6	12	24
Tuna	95	190	285
Salmon	125	250	375
Wild White Fish of The Day	95	190	285

JAPANESE YAKITORI

CHOOSE CHILI & MISO GLAZE OR TERIYAKI

CHICKEN YAKITORI	95
Leek - Coriander - Shizo - Wasabi Mayo	
PORK BELLY YAKITORI	105
Leek - Coriander - Shizo - Wasabi Mayo	
SHITAKE MUSHROOM YAKITORI	85
Leek - Coriander - Shizo - Wasabi Mayo	

FROM THE KITCHEN

ITEMS FROM OUR KITCHEN MIGHT COME AT DIFFERENT TIMES THAN THE REST OF THE MENU

EDAMAME	75
Wok Seared with Black Truffle Aioli	
CRISPY BREADED SQUID	135
Togarashi Chilli - Furikake - Kewpie Mayo - Bonito Flakes	
LIGHT TEMPURA OYSTERS (6 PCS)	140
Dry & Smoked Bonito Broth - Tartare Sauce - Shaved Bonito Flakes	
KOREAN FRIED CHICKEN	120
Double Crispy Chicken - Gochujang Chilli - Roast Garlic	
DOUBLE WAGYU SMASHED BURGER	185
2 House-Ground Wagyu Beef - Secret Sauce - Pickles - American Cheddar Cheese - Fries	
FRIES	75
Ketchup and Aioli Dip	
DESSERTS	
SALTED CHOCOLATE TART	80
Milk Gelato - Salted Caramel	
CITRUS TART	80
Lemongrass Passion Fruit Sauce - Passion Fruit Gel - Lemon Confit - Italian Merengue	
FRUIT PLATTER	90
Sliced Local Seasonal Fresh Fruits	