



STARTERS

<b>Mixed Vegetable Tacos<sup>V</sup></b>	7 each
Crunchy taco shell with pan fried mixed vegetables	
<b>Rock Shrimp Tacos</b>	12 each
Crunchy taco shell with tempura rock shrimp, chipotle mayo, beetroot cream	
<b>Burrata (125gr)<sup>V</sup></b>	18
Heirloom tomato	
<b>Greek salad</b>	16
Classic salad with tomato, cucumber, feta, basil, oregano, black olives and red onion	
<b>Deep-Fried Calamari for two persons</b>	18
Salt and pepper crunchy baby squid served with chilli mayo	
<b>Mock Duck<sup>VG</sup> for 2 persons</b>	26
Gluten-braise soy, served with pancakes, spring onions cucumber and hoisin-plum sauce	
<b>Beef Tartare on Roasted Bone Marrow</b>	24
Grilled bone marrow, beef fillet tartare with orange flower and thin homemade crackers	



SOUP

<b>Miso</b>	6
Traditional miso soup with seasonal greens	
<b>Garden Soup<sup>VG</sup></b>	12
Garden peas and mint soup	



PASTA

<b>Ricotta and Spinach Tortelloni<sup>V</sup></b>	24
Homemade egg pasta filled with ricotta and spinach with tomato sauce	
<b>Pici Carbonara or Cacio &amp; Pepe<sup>V</sup> add truffle</b>	19/31
Fresh pici pasta with guanciale in a classic carbonara sauce or pici with pecorino cheese and black pepper sauce	
<b>Cavatelli Pistachio Pesto</b>	35
Fresh cavatelli pasta with our homemade pistachio pesto	
<b>Monkfish Fregula</b>	38
Traditional Sardinian cous cous cooked 'risotto way' with fresh monkfish, Kalamata olives, capers	
<b>Tagliatelle Bolognese</b>	18
Beef ragù sauce	

PIZZA

<b>Tartufo<sup>V</sup></b>	28
Truffle, mascarpone, mozzarella and black truffle	
<b>Pistachio and Mortadella</b>	36
Mozzarella fior di latte, pistachio, mortadella	



MAINS

<b>Asian Baby Chicken Yuzu-Kosho</b>	28
Charcoal grilled spatchcock chicken marinated with yuzu zest and garlic	
<b>Moroccan Sea bass or Grilled</b>	55
Charcoal marinated sea bass with Moroccan spices, mint and lemon	
<b>Chicken Half   whole</b>	24/45
Slow-cooked spit-roast chicken served with roast potatoess	
<b>Lamb on Robata</b>	42
French rack of lamb marinated with herbs, mint sauce served with aubergine	
<b>Rib-eye on Robata</b>	54
300g charcoal American rib-eye served with red wine sauce	
<b>Grilled Tomahawk for two persons</b>	128
<b>Moussaka<sup>VG</sup></b>	21
Lentils ragù, aubergine, vegan bechamel	



SALADS and SIDES

<b>Koshihikari Steamed Japanese Rice<sup>VG</sup></b>	6
<b>Green Beans Shallots and Herbs</b>	8
<b>Homemade Fries add parmesan and truffle</b>	8   14
<b>Hispi Cabbage with orange butter</b>	8
<b>Mixed Salad Leaves and Balsamic Dressing<sup>VG</sup></b>	8
<b>Mash Potatoes</b>	8
<b>Sauces</b>	
Red Wine   Peppercorn	4
Wasabi Mayo   Chilli Mayo   Mint   Teriyaki	3

RAW and SEARED

<b>Hamachi Carpaccio</b>	19
Thin sliced hamachi, seasoned with jalapeño dressing	
<b>Salmon Karashi Sumiso</b>	16
Thinly sliced salmon sashimi on karashi sumiso dressing, red onion, shiso	
<b>Sea Bass Yuzu and Truffle</b>	22
Sea bass carpaccio with soy-yuzu dressing and black seasonal truffle	
<b>Beef Tartare on Roasted Bone Marrow</b>	24
Grilled bone marrow, beef fillet tartare with orange flower and thin homemade crackers	
<b>Sashimi 3-Way</b>	34
Served with wasabi and gari	



MAKI AND GUNKAN Ask for Temaki

<b>Ikura Gunkan</b>	12
Yuzu and soia ikura, wasabi, sushi rice, nori	
<b>Beef and Truffle Gunkan</b>	14
Beef fillet, truffle, sushi rice, nori	
<b>Cucumber and Avocado<sup>VG</sup></b>	13
Cucumber and avocado maki	
<b>Tempura Prawns and Avocado</b>	17
Prawns, avocado, cucumber and tempura	
<b>Crispy Spicy Tuna</b>	19
Tuna, avocado, cucumber and tenkasu	
<b>Beef and Gold</b>	27
Beef tartare, cucumber, chives, shiso wrapped in carpaccio beef & gold leaves	



NIGIRI Two pieces

<b>Salmon Lemon</b>	12
<b>Seabass Truffle</b>	14
<b>Seared Salmon with Karishi Sumiso &amp; Ikura</b>	14
<b>Yellowtail Jalapeño Pesto</b>	15
<b>Tuna Nigiri</b>	19

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