



## KOBACHI Starter

<b>SPINACH GOMA</b> (SE, C, SO2, VG) Spinach, sesame, crispy buckwheat	12
<b>CRISPY OCTOPUS KARAAGE*</b> (ML, E, SO2, F, M, SE, S) Slow cooked octopus*, shiso, yuzu mayo	24
<b>FRIGGITELLO GREEN PEPPERS</b> (S, SO2, SE, V) Inaka honey miso, lime, dry miso	8
<b>WAGYU BEEF KARAAGE</b> (C, F, SO2, E, G, SE, S, M) Wagyu beef, toro*, caviar, truffle aioli	32
<b>CRISPY RICE</b> (F, SO2, SE, S, G, S) Sushi rice, spicy tuna*, avocado purée	20
<b>WAGYU GYOZA</b> (C, SE, SO2, S, G, D) Wagyu, shiitake mushroom, squash purée sweet soy, orange ponzu	25

## NAMA SAKANA Raw

<b>BLUEFIN TUNA* TARTARE</b> (F, D, SE, SO2) Bluefin tuna, Baeri Adamas caviar, squash purée rice cracker	38
<b>SALMON* TARTARE</b> (F, SE, SO2, E, M, S) Crispy nori seaweed, avocado, yuzu gel	18
<b>BLUEFIN TUNA* CARPACCIO</b> (S, SO2, F) Truffle soy, black truffle, shio-kombu, chives	32
<b>YELLOWTAIL* CARPACCIO</b> (D, SO2, F, S) Coriander miso, squash purée, basil oil, 'tosaka' seaweed	26
<b>SALMON* CARPACCIO</b> (S, SO2, F, C) Orange ponzu, kizami wasabi, celery	22

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F - Fish | CR - Crustaceans | SO2 - Sulphur Dioxide & Sulphites | GF - Gluten Free | G - Gluten | L - Lupin

We inform our kind customers that some commonly used raw materials are among the allergenic substances indicated by the EC Reg. Directive 1169/2011. It is not possible to exclude the total absence of one or more allergens. For any information on substances and allergens it is possible to consult the specific documentation which will be provided, upon request, by the service staff. Some products are subjected to negative temperature blast chilling on site, to guarantee quality and safety for greater consumer protection. The fish intended to be consumed raw or practically raw has been subjected to preventive reclamation treatment in compliance with the requirements of EC Regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3°. \*Frozen product.



## AGEMONO *Tempura*

**VEGETABLE TEMPURA** 20  
(S, F, SO2, G, V)  
Selection of seasonal vegetables  
served with dashi broth  
*Vegan option available.*

**PRAWN TEMPURA\*** (S, G, SO2, CR, F) 30  
Prawns, dendashi, shiso

## SŪPU TO MEN *Soup & noodles*

**MISO SOUP** (F, S, SO2) 6  
Mushroom, tofu, spring onion, wakame  
*Vegan option available.*

**UDON NOODLES** (F, SE, G, SO2, E) 15  
Homemade umami dashi, fish cakes

## ROBATA *Grilled over coal*

**AUBERGINE MISO YAKI** (S, SO2, VG) 18  
White miso, red miso, crispy rice  
*Vegan option available.*

**A5 WAGYU BEEF KUSHIYAKI** 90  
(E, S, SO2, SE, M, G)  
BBQ sauce, black garlic, black salt, crispy leeks

**CHICKEN KUSHIYAKI** (S, SO2, G) 20  
Chicken thigh, shiso leaf, teriyaki, lemon

**SCALLOP\* FOIE GRAS** 30  
(F, G, ML, S, SO2, SE, D)  
Hokkaido scallop, foie gras,  
ginger, soya, crispy leeks

**GRILLED KING CRAB** 40  
(G, D, F, CR, S, SO2)  
Lime butter, radish salad, chives

**CHILIAN SEABASS\* KUSHIYAKI** 36  
(S, SE, SO2, F, GF)  
White miso, pickled shallots, shichimi

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## SASHIMI

**YUKI\*** (F, CR, S, SO2) 28  
9 pieces  
Tuna, salmon, seabass

**HANA\*** (F, CR, ML, S, SO2) 85  
15 pieces  
Tuna, salmon, yellowtail, seabass,  
prawns, squid

## NIGIRIZUSHI

**FUJI\*** (F, CR, ML, S, SO2) 28  
6 pieces  
Tuna, salmon, yellowtail

## MAKI ROLLS

**PRAWN\* TEMPURA** (E, SO2, CR, SE, G, M, S, F) 25  
Avocado, cucumber, chilli mayo, rocket salad

**SALMON\*** (F, E, SO2, SE, M, S) 20  
Green apple, white onion, salmon roe

**LOBSTER** 30  
(F, E, SO2, M, S, CR, G)  
Lobster meat, yuzu mayo, shiso, avocado,  
soy paper

**BBQ EEL\*** (G, S, SO2, F) 36  
Foie gras, avocado, ginger, garlic, crispy leeks

**WAGYU ROLL** (S, SO2, G) 36  
Wagyu beef, asparagus, eringi mushrooms,  
avocado, truffle yuzu oroshi

**NEGI TORO\*** (F, SO2) 20  
Bluefin tuna, spring onions,  
crispy quinoa, chives

**SACHI VEGAN** (S, SO2, VG) 18  
Asparagus, avocado, broccoli,  
crispy quinoa, dried tomatoes

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## DEZĀTO

*Dessert*

<b>CHOCOLATE TARTE</b> (D, G, N, E, SO2, V) with raspberries & cocoa sablée	12
<b>YUZU CHEESECAKE</b> (D, G, N, E, SO2, V) Yuzu insert, vanilla crumble	12
<b>MOCHI ICE CREAM</b> (S, D, N, SO2, V) Selection of mochi	12
<b>FRUIT PLATTER</b> (VG) Tropical seasonal fruits	12

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