

**Food**  
食べ物

## Menu Key

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Vegan /  
Vegan option



Spicy



Gluten free /  
Gluten free option

Our gluten free dishes are prepared in a common kitchen with the risk of gluten exposure

# Sharing

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<b>Beef Fillet Bruschetta</b>	<b>46</b>
2 pcs of toasted brioche bread with beef fillet tartare, aioli, mustard and truffle, crispy sweet potato, chives and purple onion	
<b>Chicken Nam</b>	<b>61</b>
Rice paper wrapped roll filled with chicken, bean noodles and onions. with lettuce, mint, basil, chili and sour jalapeño pepper sauce	
<b>Veggie Nam</b> ⑤	<b>56</b>
Rice paper egg – roll filled with carrot, cabbage, tofu, bean noodles, sprouts, onions, green onions and soybeans with lettuce, mint, basil, chili rings and a sour jalapeño pepper sauce	
<b>Imo Yama</b>	<b>52</b>
Roasted sweet potato with miso – goma dressing with sesame and scallions	
<b>Shio Taka</b> ⑤ ⑥	<b>44</b>
Fried Padrón peppers seasoned with togarashi, sea salt and furikake	
<b>Sachi Salad</b> ⑤ ⑥	<b>59</b>
Bean noodles, seasonal fruit, fried white fish, cucumber, green onion, peanuts, cashews, chili rings, shallots, cilantro, mint and Thai basil, in a spicy lime sauce	
<b>Goma Salad</b> ⑥	<b>56</b>
Mixed lettuce, radish, cucumber, and sesame seeds, with Japanese Goma dressing made with tahini, honey and yuzu	
<b>Holy Salad</b> ⑤	<b>59</b>
Glass noodles salad with crispy beef strips, chopped lemon, carrots, cucumber, onions, sprouts, chili, and coriander, with tangy soy – orange dressing	
<b>Sticky Wings</b> ⑤	<b>56</b>
Chicken wings in tempura, Korean chili sauce, sesame and green onions	
<b>Beef Gyoza</b>	<b>58</b>
4 handmade dumplings filled with minced meat seasoned with five spices, seared and served with aromatic onion salsa	
<b>Chicken Gyoza</b>	<b>58</b>
4 handmade pieces filled with chicken, green onions and leeks, seared and served with aromatic onion salsa	
<b>Mushroom Gyoza</b>	<b>58</b>
4 handmade pieces filled with portobello and shiitake mushrooms, green onions and leeks, seared and served with aromatic onion salsa	
<b>Beef Bun</b>	<b>58</b>
Steamed buns with slow – cooked brisket meat, lettuce, onions, pickles, sesame aioli and Korean BBQ sauce	
<b>Chili Poppers</b> ⑤	<b>49</b>
Jalapeño pepper filled with vegan goats cheese and wrapped in panko. served with tomato salsa and slices of cucumber	
<b>Lollipops</b>	<b>51</b>
Schnitzel on a stick and Korean BBQ sauce	
<b>Oma Jiro</b>	<b>89</b>
Beef skewers seasoned with black pepper and an Asian glaze. Served with sweet potato-truffle puree and green onions	

## Raw Fish

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<b>Bruschetta Tuna Tartare</b>	46
2 pcs of crispy brioche with red tuna tartare, truffle aioli, avocado, topped with fried leek and togarashi	
<b>Tokyo Pop</b> ⑤	54
4 pcs of crispy nori with rice, avocado and togarashi, salmon tartare seasoned with sesame and soy sauce, crispy tempura beets and spicy mayonnaise	
<b>Bangkok Pop</b> ⑤	59
4 pcs of crispy nori with a rice, tuna tartare seasoned with ponzu-yuzu, wasabi, togarashi, sesame and green onions	
<b>Tuna Tataki</b>	69
Tuna tataki with soy-caramel tomatoes, olive oil, micro cilantro, red onions and fresh chili	
<b>White Fish Tacos</b> ⑤	59
4 mini corn tacos, white fish, burnt jalapeño, red onions, cilantro, tomatoes, lemon and jalapeño aioli	
<b>Red Tuna Tacos</b> ⑤	62
4 mini tacos, red tuna, avocado, red onion, green onions, furikake, ponzu – yuzu, Japanese mayonnaise and truffle oil	
<b>Tuna Crispy Rice</b>	61
Fried rice cubes, red tuna marinated with spicy mayonnaise and onions, ponzo sauce and furikake	
<b>Yukito</b>	58
Cucumber leaves filled with red tuna, salmon, white fish, avocado and chives, with ponzo – yuzu sauce and colorful tobiko	
<b>Golden Rush</b>	59
5 pcs golden fried rice papers, with salmon tartare in nori aioli, ponzu, chives and shiso leaves	

## Sushi

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<b>Veggie Roll</b> ⑤	49
Avocado, sweet potato, kanpyo and chives, wrapped in avocado, purple yam chips and teriyaki	
<b>Pitzpuzim</b> ⑤	52
Avocado, sweet potato, shiitake and chives, topped with tempura rice crackles and teriyaki	
<b>Tiger Roll</b>	62
Asparagus, shiitake, tempura flakes, wrapped in tuna, topped with yuzu ponzu and fried lee	
<b>Tuna Spice Roll</b> ⑤	62
6 pcs of red tuna, avocado, shiitake and chives, coated with toasted sesame, garnished with jalafinio aioli, red tuna and Japanese rice crispies	
<b>Red Roll</b>	56
Salmon, oshinko, avocado and chives, with beetroot tempura and truffle aioli	
<b>Green Roll</b>	56
Baked salmon, avocado, sweet potato, carrot and lemon zest, with cilantro panko and yuzu aioli	
<b>Pink Roll</b>	66
White fish, avocado, cucumber and tobiko, topped with salmon, yuzu-beetroot aioli, lemon zest and furikake	

# Sushi

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<b>Love Roll</b> ⑤	66
Spicy salmon and avocado, wrapped with red tuna, Japanese rice crispies and nori aioli	
<b>Imperial Roll</b> ⑤	66
Spicy salmon, avocado, lemon wedge and chives, wrapped in avocado and garnished with red tuna tataki and colorful tobiko	
<b>TricoRoll</b>	62
Avocado, cucumber and chives with red tuna tartare & miso – orange aioli	
<b>Mystic Futomaki</b>	58
5 pieces of tempura coated futomaki with soba noodles, shiitake and chives, with salmon – avocado tartare and ponzu sauce	
<b>Corny</b>	58
Salmon, Vegan truffle–Philadelphia cheese mix, avocado and chives and garnished with crunchy roasted corn	
<b>Avocado Salmon</b>	49
Salmon and avocado coated with black sesame	
<b>Kito Roll</b> ⑤	54
Salmon, sweet potato, cucumber and vegan goats cream cheese, with teriyaki, sriracha and kadaif	
<b>Dragon Roll</b>	58
Salmon, purple sweet potato, chives, knapio and vegan cream, with sweet potato wrap, black sesame and teriyaki	
<b>Samurai Roll</b> ⑤	62
Spicy Salmon, avocado and chives, topped with Salmon, Japanese rice crispies, and Jalapeño Aioli	
<b>Kim Roll</b>	61
Red tuna, avocado, canapio and chives, coated with tobiko and a touch of spicy mayonnaise	
<b>Rock 30</b> ⑤	58
Spicy red tuna tartare, avocado, tamago, oshinko, tempura chips, black sesame and green tabasco	
<b>Sun Roll</b>	56
Seared salmon, shitake, cucumber and tamago, with crispy tempura chips, spicy mayonnaise and chopped lemon	
<b>Moon Roll</b>	58
Steamed salmon, sweet potato, avocado, vegan cream cheese, black sesame, panko and teriyaki	
<b>Bissli Panko</b>	56
Salmon, avocado, tamago and scallions, coated with crispy almonds tempura	

# Sushi Sandwiches

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<b>Ultraviolet Sandwich</b>	66
Salmon, beetroot rice, avocado and vegan mozzarella, coated with panko tempura and teriyaki sauce	
<b>Shibuya Sandwich</b> ⑤	72
Spicy red tuna, avocado, shitake, yuzu – kosho, Japanese chimichurri and colored tempura	
<b>Ginza Sandwich</b> ⑤	66
Spicy salmon, avocado, yuzu – kosho, Japanese chimichurri and colored tempura	

## Combos

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<b>Personal Fish Combo</b>	96
X2 Red Tuna Nigiri, jalapeño aioli, tobiko	
X4 Red Roll	
X4 Dragon Roll	
X6 Salmon Maki	
<b>Veggie Combo</b> ⑤	78
X1 Tamago Nigiri	
X1 Avocado Nigiri	
X8 Veggie Roll	
X6 Avocado Maki	
<b>Nigiri Eiko Combo</b>	72
X2 Red Tuna Nigiri, purple yam, yuzu-kosho aioli	
X2 Salmon Nigiri, yuzu-kosho sauce	
X2 White Fish & tobiko Nigiri	
<b>Nigiri Gyro Combo</b>	72
X2 Red Tuna Nigiri, jalapeño aioli, tobiko	
X2 Salmon Nigiri, orange tobiko, cucumber	
X2 White Fish Nigiri, lemon zest, kaffir lime oil	

## Soups

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<b>Tom Pow</b> ⑥	49
Corn soup with vegan cream, coconut milk, sesame oil and sweet potato chips	
<b>Tom Ka</b> ⑤	52
Curry paste, coconut milk, mushrooms, red onion, cherry tomatoes, white onions, chives, kaffir lime leaves, lemon grass and coriander	

## Wok

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<b>Udon Yasai</b>	69 / 72 / 76
Tofu / Chicken / Beef, udon noodles, soy sauce, broccoli, green onions, white onions, cabbage, spinach and crispy garlic	
<b>Koh Tao</b> ⑤	74 / 76 / 78 / 81
Tofu / Chicken / Beef / Salmon, egg noodles, spicy red curry – coconut sauce, basil, spinach, carrot, white onions and lemon	
<b>Pad Thai</b> ⑤ ⑥ ⑤	74 / 76
Tofu / Chicken, fresh rice noodles, sweet and sour sauce, fried egg, carrot, chives, sprouts, garlic, spicy peanuts and lemon	

## Wok

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<b>Green Noodles</b> ⑤	74 / 76 / 81
Tofu / Chicken / Salmon, egg noodles, basil and coconut cream sauce, spinach, green onions, peas, cashews and lemon	
<b>Nuts Noodles</b> ⑤ ⑥	74 / 76 / 78 / 81
Tofu / Chicken / Beef / Salmon, egg noodles, spicy – sweet peanut sauce, green beans, green onions, white onions, garlic, cilantro and sprouts	
<b>Siam Funk</b> ⑥ ⑦	74 / 76
Tofu / Chicken, fresh rice noodles, sweet soy sauce, mushrooms, white onions, sprouts, peanuts, cilantro, lemon and green onions	
<b>Spicy Chili</b> ⑤ ⑥	74 / 78
Tofu / Beef, udon noodles, hot Korean chili sauce, white onions, sprouts and cilantro	
<b>Kung Fu</b> ⑥ ⑦	74 / 76 / 81
Tofu / Chicken / Salmon, Kung Pao sweet and sour sauce, red pepper, zucchini, cashews, white onion, green onion, garlic and ginger. served with steamed rice	
<b>Pagoda Rice</b> ⑤ ⑥	74 / 76
Tofu / Chicken, steamed rice, sweet Chinese sauce, broccoli, spinach, basil, purple onion, cilantro and mint	
<b>Sun Curry</b> ⑤ ⑥ ⑦	69 / 72 / 76
Tofu / Chicken / Salmon, yellow curry, chili, coconut cream, green beans, sweet potato, white onions, spinach, cilantro, cashews and crispy garlic	
<b>Fried Rice</b> ⑥ ⑦	74 / 76 / 78 / 81
Tofu / Chicken / Beef / Salmon, stir – fried rice with egg, carrots, peas, garlic, white onions, green onions and white pepper	

## Main

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<b>Golden King</b>	76
Panko coated chicken breast schnitzel, served with steamed / fried rice	
<b>Tori Jiro</b>	87
Grilled chicken skewers with a soy – caramel glaze, sesame, served with sweet potato purée and herb salad with jalapeño vinaigrette	
<b>Salmon Jojoson</b> ⑥	96
Salmon fillet in Korean glaze, served with addictive onion cream, bok choy and beans served with steamed / fried rice	
<b>Poke</b>	61 / 66
Purple rice bowl with Tofu / Salmon, avocado, crispy sweet potato, spinach, radish, kanpyo, tempura chips and truffle aioli	

