

SOUPS

1.MISO 9 
Dashi stock with miso, spring onions, tofu, and wakame

2.SPICY MISO 11  
Dashi stock with spicy miso, blue crab, edamame, and spring onions

3.HOT & SOUR 14  
Dashi stock with bird eye chili, rice noodles, shiitake mushrooms, lemon grass, and wakame, topped with shrimp tempura

NIBBLES

4.EDAMAME 9   
Steamed / Grilled / Kimchi sauce

5.DEN MISO EGGPLANT 13  
Den miso glazed eggplant sprinkled with sesame and chives

6.CRISPY SQUID 17  
Crispy squid seasoned with togarashi, served with yuzu kosho mayo

7.BLUE CRAB TACOS (2 pieces) 17 
Blue crab mixed with tobiko, chives, and chili yuzu mayo, on crispy gyoza tacos, topped with citrus salt

8.TUNA TACOS (2 pieces) 14 
Tuna mixed with chives on crispy gyoza tacos, topped with yuzu kosho mayo, hari nori, green onions, and daikon

9.WHITEFISH TACOS (2 pieces) 14 
Whitefish mixed with chives on crispy gyoza tacos, topped with yuzu kosho mayo, hari nori, green onions, and daikon

SALADS

10.KALE 17  
Kale, green apple, and avocado, in a citrus dressing, topped with crispy red quinoa

11.GREEN SOBA NOODLES 18  
Green soba noodles mixed with carrots, cucumbers, spring onions, sesame, and furikake, in a soy miso dressing

12.DUCK 39 
Crispy duck with Asian greens, pomegranate, spring onions, and cucumbers in a hoisin vinaigrette dressing

13.BLUE CRAB 34  
Blue crab, purslane, edamame, spring onions, and steamed asparagus, in a wasabi mayo dressing, sprinkled with citrus salt

TEMPURAS

14.SHRIMP POP 21  
Shrimp bites with chili yuzu mayo, sprinkled with shio kombu and chives

15.SOFTSHELL CRAB 27  
Softshell crab with wasabi mayo and tentsuyu sauce

16.SHRIMP 24 
Shrimp with tentsuyu sauce

JAPANESE HOT POTS

17.WILD MUSHROOMS HOT POT 29  
Selection of wild mushrooms simmered in a mushroom dashi, served in a hot stone bowl on rice, topped with miso butter, ginger, green onions and shiso leaves

18.CHICKEN KATSU HOT POT 29 
Chicken Katsu served in a hot stone bowl on rice, with tonkatsu sauce, spring onions, mushrooms, shiso leaves and ginger

SMALLER DISHES

19.MUSHROOM MEDLEY 18  
Selection of wild mushrooms topped with green onions and coriander, simmered with butter and dashi stock in a hot clay pot

20.MARINATED SALMON 29
Fresh salmon marinated in a white miso dressing, topped with green onions and sesame seeds

21.TUNA ON CRISPY RICE 17
Tuna tartare mixed with chives, soy, and sesame oil

22.HAMACHI CARPACCIO 31
Thinly sliced whitefish in a light ponzu dressing topped with furikake, wakame flakes, crispy nori, avocado mousse, and coriander oil

23.SEARED SCALLOPS 21
Seared scallops topped with mentaiko and furikake

24.BAKED BLUE CRAB 34  
Baked blue crab with chili yuzu mayo, topped with chives

25.LOBSTER CARPACCIO 72
Thinly sliced lobster in a white miso dressing topped with ikura, edamame, and black tobiko

26.TUNA TATAKI 21
Flamed seared tuna with pickled onions and crispy garlic flakes, in a light sesame wafu dressing

27.TRUFFLE SALMON 29
Thinly sliced salmon in a yuzu truffle dressing, topped with oscietra caviar

28.SHRIMP GYOZA 18 
Pan-fried and steamed shrimp dumplings, in a light soy dressing

29.WAGYU ON CRISPY RICE 34 
Wagyu beef tenderloin tartare with chipotle mayo

LARGER DISHES

30.SALMON TERIYAKI 39 
Teryaki glazed grilled salmon served with pickled cucumbers

31.MISO BLACK COD 72  *Charcoal Oven
Den miso-marinated black cod with yuzu pickled daikon, ginger, and hajikame

32.GRILLED LOBSTER 104  
Grilled lobster with chili shiso butter

33.BEEF RIBS 52  *Charcoal Oven
Sous-vide beef ribs with sweet ginger soy and pistachio miso, topped with leeks and chives

34.SPICY BEEF 45 
Grilled prime Australian black angus tenderloin cubes with a homemade spicy sauce and sesame seeds

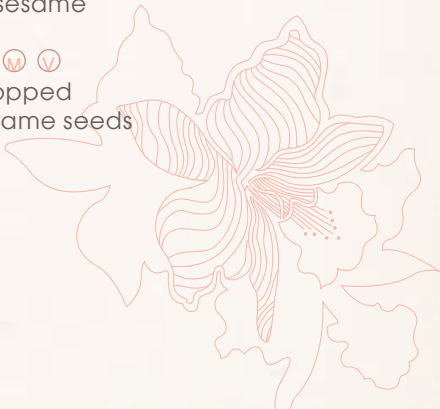
35.FLAMED WAGYU 72
Cognac flamed wagyu tenderloin served with eringi mushroom and pistachio miso

SIDE DISHES

36.GRILLED BABY ASPARAGUS 16  
Grilled baby asparagus with wafu sauce, sprinkled with white sesame

37.GRILLED SWEET POTATO 11  
Grilled sweet potatoes with teriyaki reduction, sprinkled with chives and white sesame

38.STEAMED RICE 7  
Steamed Japanese white rice topped with spring onions and black sesame seeds



SASHIMI /SUSHI

39.TUNA

40.HAMACHI

41.SCALLOPS

42.EEL

43.SALMON

44.OCTOPUS

45.SHRIMP

46.SHRIMP TEMPURA

SASHIMI

3 pieces

SUSHI

2 pieces

10

10

15

15

13

13

13

13

11

11

10

10

9

9

N/A

10

MAKI ROLLS 5 PIECES

47.GEISHA URAMAKI 18 \$

Whitefish, salmon, and avocado, wrapped in salmon topped with wasabi mayo

48.CALIFORNIA URAMAKI 16

Blue crab, avocado, and cucumbers, wrapped in tobiko

49.CRAZY SHRIMP CRISPY URAMAKI 12 \$

Crazy shrimp mix wrapped in crispy oboro

50.REMASTAN 18

Shrimp tempura and avocado, wrapped in flamed salmon, topped with teriyaki sauce

51.SHRIMP TEMPURA URAMAKI 14 \$

Shrimp tempura and spring onions, wrapped in sesame, topped with chili yuzu mayo and tobiko

52.SALMON SKIN FUTOMAKI 11 \$

Salmon skin and avocado topped with chili yuzu mayo and tobiko

53.SALMON AMBASSADOR 19 M

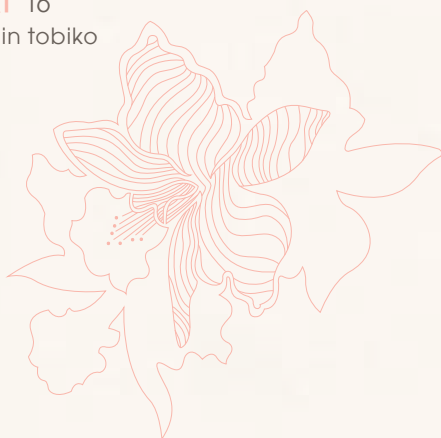
Salmon and eel roll wrapped in tempura crisps, topped with unagi sauce

54.SALMON CRISPY URAMAKI 15

Salmon and avocado wrapped in crispy oboro

55.NAKED URAMAKI 16

Salmon and avocado, wrapped in tobiko



SIGNATURE ROLLS 5 PIECES

56.SPECIAL TUNA 15

Tuna, asparagus, and pickled daikon, wrapped in furikake topped with scallion oil

57.TUNA TARTARE 18

Breaded shrimp, daikon, and avocado topped with Tuna mixed with Japanese mayo, chives, sesame oil and ikura

58. CRISPY TERIYAKI SHRIMP 15 M

Panko shrimps mixed with pickled daikon and cucumbers wrapped in crispy

59.SENSATION M 16

Surf clams, grapes, spring onions, coriander, and wasabi, wrapped in crispy oboro, topped with scallion oil

60.BAKED BLUE CRAB 21 \$

Baked blue crab wrapped in sesame, topped with blue crab, chili yuzu mayo, tobiko, and chives

GUNKAN 1 PIECE

61.SENSATION M GUNKAN (1 piece) 12

Surf clams, grapes, spring onions, coriander, crispy oboro, and wasabi

62.SCALLOPS GUNKAN (1 piece) 12 \$

Scallops and tobiko

63.IKURA GUNKAN (1 piece) 15

Salmon roe

DESSERTS

64.CARAMEL CHOCOLATE FONDANT 16

Chocolate fondant filled with chocolate and salted caramel ganache, served with vanilla ice cream

65.BANANA TOWER 13

Banana sesame cake served with miso caramel sauce, and honey ice cream

66.JAPANESE PUFFS 15

Japanese bread stuffed with dulce de leche cheesecake served with chocolate caramel sauce

67.MATCHA TIRAMISU 17

Matcha tiramisu served with ladyfinger biscuits, dipped in coffee

68.YUZU CHEESE CAKE 15

Yuzu cheese cake with strawberry coulis

69.GREEN CHILI MARINATED PINEAPPLE 17

Marinated pineapple cubes topped with almond crumbles, coconut yogurt, and pineapple granita

70.ROYAL PLATTER 54

Caramel chocolate fondant | Banana tower | Japanese puffs, Mochi (2pcs) | Ice cream scoops (4pcs)

71.MOCHI SURPRISE / 2 PIECES PER ORDER 12

72.ICE CREAM AND SORBET /PER SCOOP 4

Signature Cocktails

CONTEMPORARY SANGRIA 14
Sake, Titos vodka, fig leaves, peach, strawberries, green apples, citrus

CAROB FASHIONED 14
Wild turkey bourbon, bananas, carob, black walnut bitters, apple wood smoke

FIG LEAVES NEGRONI 14
Citadelle gin, fig leaves, Campari, sweet vermouth, walnut, sea salt chocolate, edible cloud

ASIAN COLADA 14
Plantation 3 star rum, nori, cucumber, yuzu, pineapple, coconut, sesame oil

PASSIONISTA 14
Shochu, Titos vodka, passion fruit, vanilla, lemon grass

HAIR OF THE DOG 14
Plantation 3 star rum, plantation dark rum, pineapple, passion fruit, grapefruit, citrus, absinth

TEA TIME 14
Citadelle gin, aperol, strawberry, matcha, grapefruit, orgeat, peach

CONTEMPORARY COLADA 14
Plantation 3 star rum, pandan, coconut, citrus, tepache, bubbles

OKINAWA 14
Espolon silver, cardamon, mandarin, yuzu, nori, tobiko

ORIGAMI 14
Espolon silver, green apple, zaatar distillate, yuzu, rice vinegar, togarashi, salt

HOKAIDO 14
Ninos de amor espadin , espolon silver, pineapple, nori cordial, mandarin, citrus

AKIRA 14
Citadelle gin, dragon fruit cordial, mixed berries, citrus, vanilla, bubbles

Highballs

SHISO GIN TONIC 14
Citadelle gin, shiso, lime, tonic

NORI GIN TONIC 14
Citadelle gin, nori, lime, tonic

CASAMIGOS PALOMA 14
Espolon silver, lime, pink grapefruit soda

WHISKEY HIGHBALL 14
Nikka days whiskey, bonito, soda, soya reduction

PRETTY IN PINK 14
Citadelle gin, shiso, lime, sakura, pink grapefruit soda, cabernet sauvignon salt

Mocktails

PASSIONATE APPEAL 11
Passion fruit & lemon grass

ZEN 10
Strawberries, basil, green apples

PEARING 10
Ginger, pear, orange blossom, citrus



Sake Overview

To choose a sake that best suits your taste, you need to consider three important factors:

CLASSIFICATION:
Sake classification depends on the polishing of the rice. The more polished the rice, the more refined the flavor. Sometimes, a small amount of distilled alcohol may be added; however, if no distilled alcohol is added; the sake is referred to as Junmai, a pure rice sake. Therefore, the classification of sake is as follows:

CLASSIFICATION		
POLISHING %	ALCOHOL ADDED	NO ADDED ALCOHOL
50%	Daiginjo	Junmai Daiginjo
40%	Ginjo	Junmai Ginjo
30%	Honjozo	Junmai

SMV:
SMV refers to the specific gravity of sake, the density of the sake compared to the density of water. The range is about -6 to +12 which stands as an indicator of sweetness vs dryness. Anything above +3 is on the dry side and anything below +3 is on the sweet side.

ACIDITY:
Acidity level is used to determine the characteristics of each sake. The higher the number the richer the sake becomes, and the lower the number the lighter. It ranges from 0.7 to 2.0.

Sake

HOUSE SAKE 24
Cold or hot jar

DASSAI 45 B: 150
Size: 720ml
Brewery: Dassai / Asahi Shuzo
Classification: Junmai Daiginjo
SMV: +3
Acidity: 1.4
Alcohol: 16%
Tasting Notes: A refined Junmai Daiginjo made from Yamada-Nishiki rice polished down to 45%. Elegant and aromatic, with notes of melon, mandarin and blossom, followed by delicate sweetness, fresh acidity and a smooth, clean finish.

DASSAI 39 B: 195
Size: 720ml
Brewery: Dassai / Asahi Shuzo
Classification: Junmai Daiginjo
SMV: +3
Acidity: 1.3
Alcohol: 16%
Tasting Notes: A premium Junmai Daiginjo made from Yamada-Nishiki rice polished down to 39%. Lush and expressive, with aromas of banana, apple, pineapple and orange. Smooth, elegant and slightly sweet, with a bright, clean finish.

YUJI B: 90
Size: 720ml
Brewery: Hakutsuru
Classification: Junmai
SMV: -2
Acidity: 1
Alcohol: 7.3%
Tasting Notes: A modern, light and refreshing Junmai sake crafted for easy drinking. Aromas of fresh herbs, white flowers and a subtle lactic note. On the palate, gentle acacia honey sweetness is balanced by green apple acidity, finishing with hints of lychee, pineapple and white flowers.

BIJITO JUNMAI B: 110
Size: 720ml
Brewery: Kizakura
Classification: Junmai
SMV: -2
Acidity: 1
Alcohol: 14.5%
Tasting Notes: A pure rice sake made without added alcohol, using Koshi Hikari rice polished to 70%. Fresh and approachable, with aromas of apple, pear and citrus peel. The palate is soft, rounded and lightly fruity, with a clean, crisp finish.

BIJITO JUNMAI GINJO B: 120
Size: 720ml
Brewery: Kizakura
Classification: Junmai Ginjo
SMV: -2
Acidity: 1
Alcohol: 14.5%
Tasting Notes: An elegant and well-balanced Junmai Ginjo made with rice polished down to 60%. Light and fresh, with floral notes, plum, minerals and a delicate hint of seaweed. The palate shows rice powder, white pepper, coriander and licorice, ending dry, clean and refined.

WINE

WHITE

LOCAL

DOMAINE DES TOURELLES - MARQUIS DES BEYS glass: 10 bottle: 40

ATIBAIA 75

DOMAINE DE BAAL 2021 50

B-QA MARSYAS 44

CHATEAU KSARA CHARDONNAY 37

KARAM CLOUD NINE 37

KSARA MERWAH 37

CHATEAU OUMSIYAT - ASSYRTICO 38

IXSIR GRANDE RESERVE 57

MUSE LE BLANC 37

MESE LE ROYAL BLANC 56

CHATEAU MARSYAS 50

CHATEAU BARGYLUS 53

SEPT OBEIDEH 56

SEPT VIOGNIER 63

EL IXSIR 82

ITALIAN

ASTORIA CHARDONNAY DOC VENEZIA 2024, VENETO glass: 13 bottle: 52

ASTORIA PINOT GRIGIO DOC DELLE VENEZIE 2024, VENETO 52

ASTORIA SAUVIGNON BIANCO 2024, VENETO 52

MIRABELLO PINOT GRIGIO 2024, VENETO 44

ALASIA GAVI DI GAVI, 2024 85

FRENCH (ALSACE)

GUSTAVE LORENTZ, L'AMI DES CRUSTACÉS, PINOT BLANC 2024 72

GUSTAVE LORENTZ, RIESLING, DRY RÉSERVE 2024 84

(LOIRE)

DOMAINE DES TERRES BLANCHES, SANCERRE 2024 115

POUILLY FUME - FUME - PASCAL JOLIVET 2023 136

(VALLÉE DU RHONE)

BILA-HAUT, COTES DU ROUSILLON 2024 45

(BORDEAUX)

BARON DE LUZE, SAUVIGNON BLANC 2024 52

CHÂTEAU DE RESPIDE 2023, GRAVE 68

(BOURGOGNE)

DOMAINE DE ROCHEBIN, CHARDONNAY 2023 72

DOMAINE DU CHARDONNAY, CHABLIS 2024 105

DOMAINE DU CHARDONNAY, CHABLIS 1ER CRU VOSGROS 2023 150

JAFFELIN, JOSEPH DROUHIN , PULIGNY – MONTRACHET 2020 377 350

PROSECCO & CHAMPAGNE

ASTORIA LOUNGE glass: 12

ASTORIA TREVISO 58

GANCIA PROSECCO ROSÉ 61

GANCIA PROSECCO BRUT 58

CHAMPAGNE TAITTINGER BRUT RESERVE 226

CHAMPAGNE TAITTINGER PRESTIGE ROSE 258

CHAMPAGNE DOM PERIGNON BRUT 2006 980

CHAMPAGNE DOM PERIGNON ROSÉ 2004 1300

MOËT ICE IMPERIAL 231

CHAMPAGNE LAURENT PERRIER LA CUVÉE BRUT 175

CHAMPAGNE LAURENT PERRIER ROSE BRUT 350

RED

LOCAL

DOMAINE DES TOURELLES-MARQUIS DES BEYS glass: 10 bottle: 40

LE PETIT BAAL 45

BAAL RED 2018 65

ATIBAIA 92

CHATEAU KSARA 2017 37

CHATEAU OUMSIYAT-MERLOT 38

CHATEAY MARSYAS 47

AURORA PINOT NOIR 2017 40

IXSIR GRANDE RESERVE 68

KEFRAYA COMTE DE M 70

MUSE LE ROUGE 35

KSARA LE SOUVERAIN 67

EL IXSIR 126

ITALIAN

ASTORIA MERLOT DOC VENEZIA 2024, VENETO glass: 13 bottle: 52

ASTORIA CARANTO PINOT NERO IGT TREVENEZIE 52

ASTORIA CABERNET SAUVIGNON DOC VENEZIA 2024, VENETO 52

FRENCH (COTE DU RHONE)

ORAISON CÔTES DU RHÔNE, 2024 48

(LOIRE)

LA PETITE PERRIÈRE, PINOT NOIR 2024 52

(BORDEAUX)

LM DE MOUSSAS 2022 52

CHÂTEAU CAILLOU D'ARTHUS 2021 100

CHATEAU TOUR DE PEZ, ST ESTÈPHE 2019 155

LACOSTE BORIE, PAUILLAC 2022 160

(BOURGOGNE)

EDOUARD DELAUNAY, SEPTEMBRE PINOT NOIR 2023 98

DOMAINE MICHEL GROS, HAUTES COTES DE NUITS 2023 180

ROSE

LOCAL

DOMAINE DES TOURELLES PINK KISS glass: 10 bottle: 40

ATIBAIA 80

B-QA MARSYAS 44

MUSE LE ROSE 37

KSARA NUANCE 38

ITALIAN

ASTORIA MINA ROSÉ glass: 13 bottle: 52

FRENCH (COTES DE PROVENCE)

ROSEBLOOD D'ESTOUBLON 2024 85



WHISKEY

Blended Whiskey

- JW Black Label 13
- JW Double Black 16
- JW Green Label 21
- JW Gold Label 28
- JW Platinum 40
- JW Blue Label 75
- JW Swing 25
- OLD PARR 17
- J&B 11
- J&B 15 Y 14
- Chivas 15 15
- Chivas 18 32
- Royal Salute 21 Y 53

Single Malt Whiskey

- Jura 10 Y 20
- Dalmore 12 Y 20
- Teeling Single Malt 11
- Gelnmorangie original 18
- Gelnmorangie nectar 26
- Gelnmorangie lasanta 22
- Gelnmorangie quinta ruban 24
- Singleton 12 14
- Singleton 15 23
- Talisker 10 Y 25
- Lagavulin 16 Y 39
- Glenfiddich 12 15
- Glenfiddich 15 28
- Glenfiddich 18 38
- Glenfiddich 21 65
- Glenfiddich IPA 26
- Glenfiddich Fire in Cane 21
- The Balvenie 17 45
- Auchentoshan 3 Wood 16
- Macallan 12 31
- Macallan 15 56

Bourbon Whiskey

- Wild Turkey 13
- Bulleit Bourbon 15
- Bulleit RYE 15
- Maker’s Mark 13
- Maker’s Mark 46 18
- Knob Creek 18
- Buffalo Trace 18
- Baker’s 19
- Basil Hayden’s 19
- Michter’s 18

Japanese Whiskey

- Nikka Coffee Grain 34
- Nikka Days 17
- Nikka from the barrel 31
- Yoichi / Single Malt Whiskey 33
- The Hakushu / Single Malt Whiskey 48
- Eigashima glass: 14 bottle: 164
- Shinobu glass: 21 bottle: 252

Taiwanese Whiskey

- Kavalan Bourbon Cask / Single Malt 42
- Kavalan Port Cask / Single Malt 40

Indian Whiskey

- Amrut Fusion / Single Malt 30

Irish Whiskey

- Teeling small batch 13
- Jameson 12
- Jameson Black Barrel 12
- Bushmills 11
- Connemara 11
- Tullamore DEW 11
- Independence 11

SPIRITS

VODKA

- Tito’s 12
- Russian Platinum 16
- Russian Standard 11
- Nikka Coffey Vodka 20
- Haku 14
- Ketel One 13
- Belvedere 20
- Ciroc 20
- Seara (Japanese Vodka) 11
- Greygoose 20
- Stoli Elite 17

GIN

- Aviation 18
- Citadelle 13
- Nordes Gin 17
- Tanqueray 12
- Tanqueray Sevilla 12
- Tanqueray 10 15
- Malfy Gin 13
- Monkey 47 24
- Bombay Sapphire 11
- Favignana 12
- Roku 16
- Hendricks 15
- Ableforth’s Bathtub Gin 14
- Star of Bombay 19
- Tokiro (Japanese Gin) 13

COGNAC

- Courvoisier VS 20
- Courvoisier VSOP 30
- Courvoisier XO 46
- Hennessy VS 16
- Hennessy VSOP 29

TEQUILA

- Espolon Blanco 14
- Espolon Reposado 16
- Espolon Anejo 18
- G4 Blanco 22
- G4 Reposado 26
- Casa Dragones Blanco 30
- Casa Dragones Reposado 55
- Komos Reposado 37
- Komos Anejo Cristalino 48
- Casamigos Silver 18
- Casamigos Reposado 22
- Casamigos Anejo 26
- Don Julio Silver 29
- Don Julio Reposado 32
- Don Julio Anejo 35
- Don Julio 1942 69
- Avion 44 45
- Patron Silver 28
- Cenote Reposado 31
- 1800 Silver 19
- 1800 Reposado 20
- 1800 Anejo 23
- Reserva de la familia 42
- Clase Azul 69
- Clase Azul Plata 37
- Mijenta Blanco 17
- Mijenta Reposado 21
- Mijenta Anejo 51
- Patron Reposado 34
- Patron Anejo 38

MEZCAL

- Nino Sin Amor Espadin 20
- Nino Sin Amor Ensemble 30
- Nino Sin Amor Arroqueno 42
- Nino Sin Amor Tepeztate 46
- Marca Negra 15
- Clase Azul Durango 79
- Clase Azul Guerrero 79

RUM

- Plantation 3 years 14
- Plantation Original Dark 15
- Plantation 5 years 17
- Kirk and Sweeney 27
- Sagatiba Cachaca 14
- Zacapa 23 29
- Zacapa XO 41
- Captain Morgan White 11
- Captain Morgan Spiced 12
- Captain Morgan Dark 13
- Havana 3y 11
- Havana Spiced 11
- Havana 7 Y 13
- Havana Cuban Smokey 11
- Havana Anejo 13
- Angostura 1824 12
- Angostura 1787 14
- Ryoma 27
- Mount Gay XO Barbados 14
- Mount Gay Black Barrel 13



APERITIF & VERMOUTH

Aperol 13
Campari 13
Cocchi Rosso 13
Mancino Bianco 13
Dolin Extra Dry 13
Dolin Red Vermouth 13
Carpano Dry 13
Sakura Mancino 13

DIGESTIVE

Jagermeister 13
Fernet Branca 13
Branca Menta 13
Limoncello 13
Grappa 13

HOT BEVERAGES

Espresso 5
Doppio 7
White coffee 4
Cappuccino 7
Caffe Latte 5

TEAS

Le Sushi Bar Fusion 8
Jasmine Tea 10
Matcha 11

THE BOUTIQUE-Y COLLECTION

Gin Company Herno / Swedish Rose 24
Gin Company East London Liquor co/ 26
Whiskey Company Secret Distiller 9yo/ 40
Whiskey Company Islay No.1 / Caol Ila 41

BEERS

Noam 11
Sapporo 12

WATER & SOFT DRINKS

Local water 0.5L 4
Local water 1L 6
S. pellegrino 0.25L 6
S. pellegrino 0.75L 8
Soft drinks 5
Tonic 6

