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ZO
KU

A LA CARTE

OYSTERS

2pcs / order

Lime & ponzu	128
Tobiko, soy, scallion	168
Ikura & sea urchin	238
Mizuna & ossetra caviar (GF)	338

ZENSAI

STARTERS

Mizuna Avocado Salad (V) Crispy rice, tempura tofu, spicy shikuwasa	118
Salmon Tataki Lime, shishito	128
Shima-Aji Striped-jack, mozuku seaweed, umeboshi pickled plum	158
M9 Wagyu Steak Tartare Wakame, quail egg, sesame seeds	158
Miso Foie Gras Apple, shiso, sago rice cracker	178
O' Toro Tartare Ponzu, quail egg, ossetra caviar	198
Miyazaki A4 Wagyu Gyoza Wagyu beef, foie gras, soy vinegar chili oil	208

V] - VEGETARIAN *(GF) - GLUTEN FREE

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

TEMPURA

FRIED IN BATTER

Assorted vegetables (v)	88
Soft shell crab	98
Tiger Prawn	108
Boston Lobster	228
Tiger prawn, soft shell crab, Boston lobster assorted vegetables, tentsuyu sauce	318

AGEMONO

GOLDEN FRIED

Kinu Tofu (v) Seaweed rice cracker, yuzu tentsuyu sauce	88
Chicken Thigh Sake, mirin, sesame	108
Chicken Menchi Katsu Teriyaki, Nori	108
Flying Squid Shichimi, lime	168
Wasabi Tiger Prawn Kizami wasabi, sriracha, avocado	178

SANDO SANDWICH

Iwa Tofu (v) Den miso, ginger	88
Hokkaido Pork Belly Sriracha mayo, scallion	178
Uni Yaki Tamago Prawn tamago, sea urchin	288
Miyazaki A4 Wagyu Wasabi mayo, ponzu	378

ZOKU NIGIRIS

Choose 1 | 98

Choose 3 | 258

King oyster mushroom, teriyaki sauce (V)

Seared salmon, black truffle

Wagyu, quail egg, ponzu

Foie gras, tuna, shiso, unagi sauce

Scallop, uni, tobiko, crispy sushi rice

CHIRASHI

RICE BOWLS

Yasai-Truffle (V) | 108

Tempura maitake, grilled nasu, asparagus,
black truffle

Hamachi | 128

Yellow tail, pickled daikon, edamame,
dill & tobiko

Sake | 128

Atlantic salmon, ikura, avocado,
spicy sriracha

Maguro | 228

Bluefin tuna, crispy rice, soft tofu,
spicy shikuwasa

Uni | 228

Hokkaido scallop & sea urchin, snow crab,
smoked herring caviar, chives

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TEMAKI

HAND ROLLS

Maitake (v) Grilled mushroom, avocado, miso	108
Sake Salmon, spicy avocado, crispy rice	128
Akami Bluefin tuna, avocado, cucumber	138
Zuwaigani Snow crab, tobiko, mizuna	168
Hotate Hokkaido scallop, ikura, lime	168
A4 Miyazaki Wagyu Kizami wasabi, shishito	188
O' Toro Uni, ossetra caviar	228

MAKIMONO

ROLLS

Yasai (v) Asparagus, cream cheese, avocado, chimichurri	138
Hamachi Yellow tail, avocado, fried shrimps, yuzu	148
Engawa Flounder fin, avocado, crispy rice	138
Sake Salmon, cream cheese, yuzu den miso	178
Sawagani Soft shell crab, tobiko, avocado	178
A4 Miyazaki Wagyu Avocado, fried gindara, pancha chili	188

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NIGIRI & SASHIMI

2pcs / order

	NIGIRI		SASHIMI
Sake [Salmon]	68		78
Tai [Red Snapper]	88		98
Hamachi [Yellow tail]	98		108
Ikura [Salmon Roe]	98		108
Akami [Bluefin Tuna Loin]	108		118
Shima-aji [Striped jack]	128		138
Hotate [Scallop]	138		148
Amaebi [Sweet Shrimp]	138		148
Toro [Bluefin Tuna belly]	188		198
Uni [Sea Urchin]	198		208

MORIAWASE

	REGULAR		PREMIUM
Nigiri Moriawase Chef's Selection [10 pcs]	428		698
Nigiri & Sashimi Moriawase Chef's Selection [5 pcs Nigiri & 5 pcs Sashimi]	488		728
Sashimi Moriawase Chef's Selection [15 pcs]	508		828
add 10g Ossetra caviar	388		

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KUSHIYAKI SKEWERS FROM THE GRILL

Choose 1 pcs | 68

Choose 3 pcs | 168

Yasai [V]

Japanese eggplant

Japanese sweet potato

King oyster mushroom

Niku

Kyushu chicken wing

Kyushu chicken thigh

Kyushu chicken tsukune

Hokkaido pork belly

U.S. Prime rib eye

U.S. Prime beef tongue

Miyazaki A4 wagyu (Add 58)

Shifudo

Atlantic salmon

Wild octopus

Tiger prawn

Hokkaido scallop (Add 28)

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ROBATAYAKI

FROM THE GRILL

Flying Squid Teriyaki, sansho pepper	228
Miso Atlantic Salmon Saikyo miso, shiso	268
Teriyaki Baby Chicken White sesame & lime	308
Lamb Chop Black garlic, spicy miso	308
Miso Black Cod Saikyo miso, shiso	338
Pokuribu Pork Ribs Japanese BBQ sauce, sunflower seeds	368
Miyazaki A4 Wagyu Steak (100G) Arima sancho sauce & beetroot	408
USDA Prime Ribeye (300G) Yellow chilli sauce	508

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ADD ONS

Steamed rice (GF) | 38

Udon Soup | 48

Grilled broccolini (GF) | 48

Grilled asparagus (GF) | 48

Teriyaki sweet potato | 48

Egg fried rice | 58

RICE & NOODLES

Tofu Katsu (V) | 188

Deep-fried tofu, shimeji curry sauce,
Yamagata rice

Truffle Yaki Soba (V) | 278

Shiitake, scallion, egg yolk

Lobster Soba | 378

Okinawa squid ink soba, lobster tail
spicy lobster soup, egg yolk

Uni Udon | 368

Egg yolk, nori, sea urchin, ikura

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DESSERTS

Selection of Ice Cream & Sorbet (V) (GF) (each) Vanilla, chocolate, tofu, white chocolate, matcha, coconut sorbet	38
Fresh Fruits (V) Passion fruit & plain yogurt	38
Black Sesame Cheese Cake Honeycomb & caramel	68
Binchotan Panna Cotta (V) (GF) Adzuki red bean	68
Matcha Burnt Cake (V) (GF) White chocolate ice cream	88
Corn Cream Brulee (V) (GF) Caramel sweet corn, tofu ice cream	88
Salted Caramel Sando (V) Chocolate cookies, coffee	88
Mochi Cake (V) Miso caramel, coconut sorbet	98

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