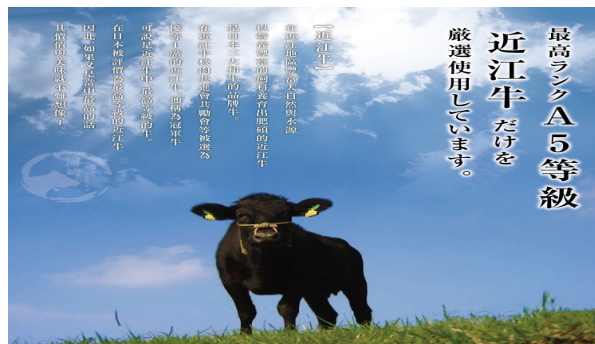


## SEASONAL SIGNATURE – Autumn/Winter 2021

1.	<b>Kawahagi Mirin Boshi</b> <i>Grilled Dried Tile Fish</i>	カワハギのみりん干し 烤千鹿仔鱼	10
2.	<b>Kaki Ponzu</b> <i>Oyster served with Ponzu Sauce</i>	かきポン酢 日本生蚝	9
3.	<b>Surume Ika Nankotsu Kara-ge</b> <i>Deep fried squid</i>	子持ちイカ焼き 日式炸乌贼软骨	12
4.	<b>Komochi Ika Yaki</b> <i>Grilled Squid with Roe</i>	さんま塩焼き 烤子持鱿鱼	25
5.	<b>Sanma Shio Yaki (Japan)</b> <i>Grilled Japanese sweet fish</i>	サンマの塩焼き 烤香鱼	25
6.	<b>Aburi Otoro Uni Gohan</b> <i>Seared Fatty Tuna Rice with Sea Urchin</i>	大トロとうにライス 黑鲔鱼大腹与海胆饭	35



Ōmi beef is Wagyu originating in the Shiga Prefecture, Japan. Ōmi means Ōmi Province, predecessor of Shiga. Ōmi beef is generally considered one of the three top brands, along with Kobe beef and Matsusaka beef. Ōmi beef is said to be the oldest beef in Japan.

7.	<b>A5 Omi Wagyu Sushi</b> <i>Japanese Wagyu Beef Nigiri Sushi</i>	すし 近江牛寿司	18
8.	<b>A5 Omi Wagyu Yaki</b> <i>Grilled Japanese Wagyu Beef</i>	やき 盐烤近江牛	40
9.	<b>A5 Omi Gyu Steak 150g</b> <i>Japanese Omi A5 Wagyu Beef Steak</i>	ステーキ 近江牛日式牛排	85
10.	<b>A5 Omi Wagyu Hoba Yaki</b> <i>Charcoal Grilled Wagyu beef with Miso on Hoba leaves</i>	棒葉焼き	
	Choice 1: A5 Omi Wagyu Beef	近江牛朴叶烧	85
	Choice 2: Australian Wagyu Beef	澳洲和牛朴叶烧	45