Where Japanese Grace Meets Mediterranean Flair

Our culinary philosophy centers on light, balance, and brightness, featuring a selection of memorable dishes served in a Mediterranean Izakaya style, meant to be shared.

Omakase 750

Premium Omakase 1150

Wine Pairing 900/1600/3500

Caviar Platter

1100/2000
50g 100g

Bites

❀ **Mediterranean Pickles** (vg, se) Rice Vinegar, Chili Crisp Cucumber | 55

Grilled Edamame (vg, g, se) Spiced Kombu Salt | 70

❀ **Aubergine Dengaku** (se) Crispy Eggplant, Tahina Miso | 90

❀ **Popcorn Tempura** (v, g, se) Yuzu Sesame Dressing | 95

Crispy Squid (sh, se) Spicy Mayonnaise, Lime | 95

Padron Peppers (v, se) Amalfi Salt, Yuzu Goma Dressing | 90

Prawn Croquettes (sh, g, d) Gambero Rosso Tartar | 185

Wok-Fried Cauliflower (se, n, vg) Yuzu Chili Relish, Tahina Smoked Almonds Cream | 90

Raw Bar

Oysters (sh) Natural (or) Ponzu, Daikon Negi, Layu Chili Oil (se) | 55

Tuna Tataki (se) Ginger & Sesame Dressing | 185

O-Toro Tartar & Caviar (se) Crispy Potato | 295

❀ **Hamachi Carpaccio** Lemon Thyme Ponzu, Kumquat & Jalapeno | 145

Salmon Crudo (n) Shiso & Hazelnut Vinaigrette | 125

Japanese Wagyu Carpaccio Truffle Vinaigrette | 285

❀ **Wagyu Tartar** (g, d, se) Sesame Dressing, Miso Buns | 230

❀ **O-Toro Carpaccio** (se, d) Togarashi Lime Dressing | 240

Seabream Crudo Spicy Tomato, Capers, Olives | 135

To Start Cold

Burrata (v, g) Marinated Tomatoes, Ginger Vinaigrette | 105

❀ **Avocado & Edamame Salad** (vg, se) Mixed Greens, White Balsamic Dressing | 90

Niçoise Salad House-made Tuna Confit | 95

❀ **King Crab Salad** (sh, se) Quince Vinegar Dressing | 215

Heirloom Tomato Carpaccio (g, n, vg) Tomato Coulis, Pesto | 95
add O-Toro Tartar & Caviar | 150

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To Start Hot

Patata Brava (d, g) Yuzu Ali Oli, Bonito Flakes | 110

Escargots (6/12 Pieces) (g, d, n) Japanese Herbes de Provence | 115/205

Warm Prawns & Caviar (sh, d, g) Ume Brown Butter | 195

Harissa Prawns (sh) Ponzu Lemon | 215

Rock Shrimp Tempura (sh, g, se) Spicy Mayonnaise | 170

Wagyu Ragu Gyoza (g, d) Cacio e Pepe Dip | 135

Crispy Aubergine Skewer (v, d) Tomato, Basil, Pecorino Cream | 65



Chilean Seabass Skewer (sh) | 155

Japanese A5 Wagyu Skewer (se) | 185

Pizza Caprese (g, d) Mozzarella di Buffala, Sundried Tomato, Basil | 195

Truffle Pizza (v, g, d) Truffle, Porcini & Morel Mushrooms, Mozzarella, Parmesan | 260

Manchego Cheese & Hot Honey Pizza (v, g, d, n) Pecans, Sundried Tomatoes | 195

Signature Sushi 2pc



Sushi Platter 900/1700



Vegetarian Nigiri Moriwase Selection 9 Pcs (vg) | 155

Sashimi Moriwase Selection 7 Types | 370

Nigiri Moriwase Selection 9 Pcs | 325

Chutoro Nigiri Yuzu Kosho | 105

Chutoro Nigiri Aburi Soy Caramel, Yuzu Kosho | 105

Japanese Wagyu Nigiri & Truffle Miyazaki A5, Fresh Truffle, Shiso | 195

Avocado Maki (vg) Cucumber, Gari | 70

Crispy California (sh, g) Fresh Crab, Avocado, Tenkatsu | 115

Salmon & Avocado Roll (g) Tenkatsu, Gari | 95

Spicy Tuna (se) Jalapeno, Yuzu Tobiko, Spicy Mayonnaise | 120

Spicy Salmon (se) Cucumber, Sesame, Spicy Mayonnaise | 100

Ebi Maki (sh, g, se) Prawn Tempura, Mizuna, Avocado, Gobo, Yuzu Mayonnaise | 120

King Crab Tempura Roll (sh, g, se) Yuzu Mayo, Tonkatsu, Mizuna, Bonito, Pickle Daikon | 185

Japanese A5 Wagyu Maki (g) Wasabi, Ponzu, Negi | 185

Unagi Tamago Kabayaki, Gobo, Cucumber | 110

Short Rib Maki (g, se) Yakiniku, Wasabi Mayo, Gari | 130

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Mains

Spaghetti Cacio e Pepe (v, g, d) Pepper Blend, Parmesan | 280

Lobster Linguine (sh, d, g) Cherry Tomato Sauce, Shiso Ponzu Butter | 650

Wagyu Ragu Lasagna (d, g, se) Japanese Wagyu Ragu, Sesame Tantan Sauce | 365

Chilean Seabass Risotto (sh, d) Yuzu, Shiso | 395

Cauliflower Steak Picatta (v, g, d) Yuzu, Tarragon, Capers | 220

Woodfire Roasted Lobster (sh, d, g) Peri Peri Beurre Blanc | 550

Baby Chicken Ume Ginger Glaze | 240

Smoked Wagyu Short Rib (se) Japanese Barbecue Glaze | 360

Fish Counter

From sea to table, visit our fish counter to handpick the finest catch, prepared just as you desire—expertly grilled, delicately fried, or beautifully encased in salt and baked to perfection.

Steaks

Japanese A5 Wagyu Kushiyaki 300g (n, se) Ginger Glaze | 480

Lamb Chops (se, g) Tobanjan, Ginger, Smoked Aubergine | 320

Wagyu Tenderloin 220g (d, se) Miso Brown Butter | 425

Angus Rib Eye 400g (d) Sancho Peppercorn Sauce | 460

Dry Aged Bone in Wagyu Striploin 700g 45 days Aged | 975

Wagyu Tomahawk 1200g Australian MB9 | 1250

Sides

French Fries (vg) 60
Mediterranean Salt

Roasted Sweet Potato Mash (v, d, n) 60
Maple, Sriracha, Yuzu, Almonds

Grilled Asparagus (n, g, vg) 60
Romesco

Charred Broccolini (vg, se) 60
Citrus Dressing

Steamed Japanese Rice (v) 40
Yukari Furikake

Grilled Sweet Corn (d) 65
Okinawa Butter, Toasted Coconut

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Desserts

Frozen Lemon Yuzu & Mandarin Gelato | 190

Tiramisù (d, g, n) Mascarpone Sabayon, Espresso | 145

Kokuto Crème Caramel (g, d) Granny Smith Mille-Feuille | 105

Hazelnut Coulant (g, d, n) Vanilla Ice Cream | 120

Karak Brioche (g, d) Hokkaido Milk Ice Cream | 190

KIRA Chocolate Mousse (d) Yuzu olive oil, Sea Salt | 145

Mochi Selection 4pcs (g, d) | 120

Exotic Fruit Selection | 140

KIRA Dessert Platter (g, d, n) | 620

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