

C O C K T A I L S

Kuro Goma Appleton 12, black sesame, bitters • 62

Bajiome Premium Stoli, choya, cassis, basil • 64

Matcha & Gin Roku, matcha, bergamot, orgeat • 66

Smokey Ko-cha Bullet rye, Talisker 10, Amaro montengero, cinnamon • 72

Tequila Yuzu Cenote reposado, Yuzushu, miso • 68

Shitsu Kan Calvados XO, benedictine, black pepper, honey • 74

W I N E A N D S A K E
B Y T H E G L A S S

White 150ml • Bottle

Leichter Lahat, Upper Galilee, Israel, 2023	64 • 310
Muskateller Arndorfer, Kamptal, Austria, 2022	54 • 265
Bourgogne Blanc Domaine Vincent Girardin, Bourgogne, France, 2022	68 • 335
Riesling Riesling, Halbtrocken, Clemens Busch, Mosel, Germany, 2022	56 • 275
Sémillon Vortman, Shfeya Valley, Israel, 2023	55 • 270
Assania Pelter, Golan Heights, Israel, 2024	60 • 300

Red

Harel Cabernet Sauvignon, Judean Hills, Clos de Gat, Israel, 2021	65 • 310
Trebbiolo Rosso La Stoppa, Emilia-Romagna, Italy, 2021	66 • 325
Marselan Underdog Vineyards, Judean Hills, Israel, 2020	62 • 300
Shira , Carignan, Pelech Winery, Upper Galilee, Israel, 2022	60 • 295
Infusion Terra Vita Vinum, Anjou, Loire, 2022	58 • 285

Rose

Pretty as the Moon Yaacov Oryah, Judean Hills, Israel, 2024	48 • 235
Gris de Nuit Tselepos, pelopos, Greece, 2023	52 • 255

Orange

Tutti Frutti Les Vins Pirouettes, Alsace, France, 2021	58 • 285
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Sparkling 100ml • Bottle

Ruinart Brut Côte des Blancs, Reims, Champagne, France, N.V	74 • 365
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Sake 90ml • Bottle

Rokkon Tiger’s Eye Matsumidori Shuzo, Aomori, Junmai, Ginjo	38 • 290
Kinokuniya Bunzaemon Nakano, Wakayama, Junmai, Ginjo	35 • 265
Shinomine Kimoto Chiyo Shuzo, Nara, Junmai, Ginjo	48 • 365
Okarakuchi Akaishika Shuzo, Osaka Junmai, Ginjo	42 • 310
Suginishiki Sugi Shuzo, Shizuoka, Junmai, Daiginjo	66 • 510

Yuzusho Heiwa, Tsuruume Shuzo, Wakayama, Nigori	48 • 355
Umesho Ota Shuzo, Shiga	44 • 335



B y Y u v a l B e n N e r i a h

B U S I N E S S L U N C H
M E N U

The lunch menu is served Monday through Thursday from 12:00 PM to 3:00 PM

B I T E S

Negi Toro Tuna

Bluefin tuna from Greece, scallions, wasabi, finger lime, spicy crispy rice · 28

Hamachi Sashimi

Japanese Hamachi, tomato ponzu, cured celery root, scallions, cucumber, fermented mustard seeds, fingerlime · 48

Dry Aged Nigiri

Dry aged seasonal fish, sushi rice, wasabi, nikiri, yuzu kosho · 28

F I R S T S & S U S H I

Choice of one starter or a sushi roll

Greens Salad

Organic lettuces, yellow beans, asparagus, poached beetroot, goma dare, chopped almonds

Trout Sashimi

Dry aged Trout, avocado Hass, Jerusalem artichoke chips, aguachile dashi, nuri jam

Beef Tartar

Holstein topump from Kibbutz Kalia, koji-kasten, amazake, yuzu aioli, egg yolk cream

Akami Sashimi

Bluefin Tuna from Greece, yuzu kosho, lime, honey, white soy, ginger, chili, chives · +26

Fish Skewers on the Gril

Carrot leather, charred leek aioli, yellow cherry tomatoes, Japanese curry powder, shishito

Crispy Sweet Rice 4 pcs

Fish tartare, horseradish leaves, fermented kumkuat aioli, avocado, cucumber · +24

Gyu Americana 4 pcs

Holstein Toprump from Kibbutz Kalia, amazake, capers, hazlenut panko, fermented mustard seeds, celery, cucumber · +24

3ways Kohlrabi 4 pcs

Fresh, roasted in mirin, cured in shiso kohlrabi, chives, spicy crispy rice, nikiri

Japanese Sweet Potato 4 pcs

Tempura Japanese sweet potato, asparagus, confit portabello, avocado, brown butter, soy, fingerlime

Egg and Caviar 4 pcs

Soft scrambled eggs, Osetra "Karat" Caviar from Kibbutz Dan, mascarpone cream, parmesan garum, chives · +52

M A I N S

Butterflied Seabream

Seabream from Cyprus, Malabar spinach, koji rice, butter, miso parmesan, bold pepper · 185

Bone Marrow Mazemen

Ramen noodles, bone marrow, dashi, chicken demi glace, onsen egg, nuri seaweed · 108

Clam Chowder

Cockles from Holland, seabream from Cyprus, winter vegetables, cream, dashi, sake · 134

Bulgogi Short Rib

Local Holstein Beef Short Rib, Koji Rice Risotto, Organic cabbage kimchi, Chicken Demi-Glace · 188

Chirashi

Dry aged Trout, Japanese Hamachi, Bluefin Tuna from Greece, Sushi Rice, Cucumber, Avocado, Ikura, Nori Seaweed, Shiso Leaves · 148

Japanese Katsu Curry

Silken Tofu Katsu, Slow-cooked Japanese Curry, Seasonal Organic Vegetables, Steamed Rice · 102

D R Y A G E D

T-bone/New York Cut

Holstein 4.5 yo from Kibbutz Kalia, aged for 45 days, jeux de boeuf, forest mushrooms, red wine · 82 per 100g

Prime Rib

Holstein 4.5 yofrom Kibbutz Kalia, aged for 45 days, jeux de boeuf, forest mushrooms, red wine · 82 per 100g

S I D E S

Japanese Caesar Salad

Bonarda Lettuce, Caesar Dressing foam, Sweet Onion, Rice & Pine Nut Crumble, Dried Fermented Chili · 28

Steamed Rice

Round rice, Furikake · 18

Silk Puree

"Butter" potatoes, butter, milk, dashi · 24