

## B I T E S

### Pillows

Koji-buckwheat foam, fish tartar, mushroom garum, macadamia garum, egg yolk cream, charred leek powder · 18

### Corn Ball

"Gili" corn, mozzarella, crème fraiche, chives, green chili, hot sauce yuzu · 18

### Tuna Tartar in Brioche

Bluefin tuna from Malta, koji butter fermented kumkuat aioli, pumpkin miso, soft egg, chili · 38

### Buttermilk Oyster

L'Elégance, white soy, wasabi, crispy rice, greens oil, chili oil · 36

### Oyster Nigiri

L'Elégance oyster, sushi rice, wasabi, kimchi zhug, finger lime, arare · 42

## F I R S T S

### Greens Salad

Organic lettuce, red onion, fermented yellow beet, ponzu, mustard and black pear vinaigrette · 58

### Mitsu Cucumber

Charred cucumber, cucumber tartar, kanpyo, japanese mustard, cucumber kombucha, dry freezed sushi rice · 48

### Beef Tartar

Holstein top Trump from Kibbutz Kalia, koji-kasten, amazake, yuzu aioli, egg yolk cream · 78

### Agadashi Tofu

Silken Singaporean tofu, smoked mushroom dashi, charred leek oil, pickled radish, black shallots, koji soy · 58

### Akami Sashimi

Bluefin tuna from Malta, yuzu kosho, lime, honey, white soy, ginger, chili, chives · 86

### Trout Nigiri

Dry aged atlantic Trout, sushi rice, wasabi, nikiri, yuzu kosho · 28

### Albacore Nigiri

Local white tuna, sushi rice, wasabi, nikiri, cured onion and chili salsa · 24

### Mussels Gunkan

Escabeche mussels, hazelnut panko, whipped soy butter, scallions · 32

### Tartar and Oyster

Holstein beef from Kibbutz Kalia, L'Elégance oyster, chili, celeri, charred scallions vinaigrette, yolk cream · 46

### Hamachi Sashimi

Kingfish from Denmark, tomato ponzu, cured celery root, scallions, cucumber, fermented mustard seeds, fingerlime · 88

### Ceviche

Kingfish from Denmark, grilled organic corn, miso butter, nectarine, cowpeas, organic cucumber, hazlenuts, chili, lime · 88

### Tuna "Spaghetti"

Bluefin tuna from Malta, white nikiri, yuzu, ponzu, brown butter, koji butter, pickled yellow carrot, furikake · 92

### Yakigyu Yuzu

Holstein beef fillet, dry aged beef fat, somen, shiso cured onions, charred onions, ponzu, yuzu kosho, roasted shishito sauce · 78

## S U S H I

### Crispy Sweet Rice

4 pcs  
Fish tartare, horseradish leaves, fermented kumkuat aioli, avocado, cucumber · 58

### Black Tiger Shrimp

4 pcs  
Avocado, kanpyo, cucumber, pickled celeri, kewpie, umebushi, yuzu, chili · 58

### Egg and Caviar

4 pcs  
Soft scrambled eggs, Osetra "Karat" Caviar from Kibbutz Dan, mascarpone cream, parmesan garum, chives · 138

### Pumpkin Togarashi

4 pcs  
Roasted, fresh and pickled pumpkin, spicy pumpkin stew, chives, cucumber, pumpkin seeds, spicy crispy rice, miso pumpkin salsa, arare · 48

## S E C O N D S

### Organic Greens

Singaporean silken tofu, zucchini, chili, ginger, sake ginjo, white miso · 64

### Fish Skewers on the Gril

Corn leather, charred leek aioli, yellow cherry tomatoes, Japanese curry powder, shishito · 98

### Calamri Koji

Local Purple Calamari, black pepper, shio-koji, Japanese curry oil, fermented chili, squid ink tare · 148

## 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 and bone marrow sauce · 74 per 100g

## S I D E S

### Crispy Gratin

"Butter" potatoes, chicken fat, okonomiyaki, kewpie · 22

## R O L L S

### Gyu Americana

4 pcs  
Holstein Top Trump from Kibbutz Kalia, amazake, capers, hazlenut panko, fermented mustard seeds, celery, cucumber · 52

### Japanese Sweet Potato

4 pcs  
Tempura purple sweet potato, asparagus, confit portabello, avocado, brown butter, soy, fingerlime · 48

### Hamachi Toro

4 pcs  
Kingfish from Denmark, moromi, ponzu, avocado, ume-boshi, cucumber, chives, fingerlime · 58

### Butterflied Seabream

Seabream from Cyprus, Malabar spinach, koji rice, butter, miso parmesan, bold pepper · 162

### Bone Marrow Mazemen

Ramen noodles, bone marrow, dashi, chicken demi glace, onsen egg, nuri seaweed · 88

### Beef Tenderloin Don

Holstein Tenderloin, Bone marrow, sushi rice, roasted mushrooms, yolk cream, beef stock, mirin, sake · 198

### Prime Rib

Holstein 4.5 yofrom Kibbutz Kalia, aged for 45 days, jeux de boeuf and bone marrow sauce · 74 per 100g

### Silk Puree

"Butter" potatoes, butter, milk, dashi · 22