

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 fraîche, chives, green chili, hot sauce yuzu · 18

Tuna Brioche

Bluefin tuna from Greece, koji butter fermented kumkuat aioli, pumpkin miso, soft egg, chili · 34

Buttermilk Oyster

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

Tartar and Oyster

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

Spanish Mackerel Nigiri

Local Spanish Mackerel, sushi rice, wasabi, nikiri · 24

Dry Aged Trout Nigiri

Atlantic Trout, sushi rice, yuzu kosho, bubu arare, nikiri · 24

Negi Toro Tuna

Bluefin tuna from Greece tartare, scallions, wasabi, finger lime, spicy crispy rice · 28/50

Maguro Don

Bluefin tuna from greece Chu-Toro, Osetra "Karat" Caviar from Kibbutz Dan, scrambled eggs, ikura · 68

Mussels Gunkan

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

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

Bluefin Sashimi

Bluefin tuna from Greece Akami, Yellow yuzu kosho, lime, honey, white soy, ginger, chili, chives · 78

Hamachi sashimi

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

Ceviche

Japanese Hamachi, red onion, red chili, cucumber, heirloom tomatoes, ponzu, dashi, charred scallions, lime · 88

Tuna Spaghetti

Bluefin tuna from Greece tartar, white nikiri, yuzu, ponzu, brown butter, koji butter, pickled yellow carrot, furikake · 88

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

Nasu Miso 4 pcs

Baladi eggplant, white miso, brown eggs, "butter" potatoes, cucumber, cilantro, scallions · 48

Egg and Caviar 4 pcs

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

4ways Kohlrabi 4 pcs

Fresh, mirin roasted, pickled, cured with shiso, chives, spicy crispy rice · 48

S E C O N D S

Organic Greens

chinese cabbage, tatsoi, bok choy, turkish spinach, snap peas, sake ginjo, white miso · 64

Ssam Katsu

Holstein brisket miso cooked, iceberg, korean chili, black pear, savoury leaves, omen noodles · 68

Fish Skewers on the Gril

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

Calamari and Sweetbreads

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 Toprump from Kibbutz Kalia, amazake, capers, kewpie, fermented mustard seeds, celery, cucumber · 52

Japanese Sweet Potato 4 pcs

Tempura white sweet potato, asparagus, confit portabello, charred green garlic, brown butter, soy, fingerlime · 48

Hamachi Toro 4 pcs

Kingfish from Denmark, moromi, ponzu, asparagus, avocado, caramelized ume-boshi cream, fingerlime · 58

Bluefin Tuna 4 pcs

Toro, chu toro, akami of wild bluefin tuna from greece, avocado, cucumber, wasabi · 72

Butterflied Seabream

Seabream from Cyprus, turkish spinach, baladi zucchini, cured shiso, dashi, koji butter, yuzu, greens oil, chili oil · 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

Hamachi Wing

Japanese Hamachi, kimchi zhug, nuri seaweed, raspberry and white pepper sauce, spiced sushi rice · 118

Prime Rib

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

Silk Puree

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