

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, 2024	64 · 310
Muskateller	Arndorfer, Kamptal, Austria, 2024	54 · 265
Bourgogne Blanc	Vincent Girardin, Bourgogne, France, 2022	68 · 335
Riesling	Halbtrocken, Clemens Busch, Mosel, Germany, 2023	56 · 275
Colombard	Vortman, Mt. Carmel, Israel, 2024	55 · 270
Assania	Pelter, Golan Heights, Israel, 2024	60 · 300
Red		
Harel	Cabernet Sauvignon, Judean Hills, Clos de Gat, Israel, 2023	65 · 310
Trebbiolo Rosso	La Stoppa, Emilia-Romagna, Italy, 2023	66 · 325
The Carpenter	Bakush, Jerusalem Hills-Gush Etzion, Israel, 2022	60 · 295
Infusion	Terra Vita Vinum, Anjou, Loire, 2022	58 · 285
Rioja Crianza	La Antigua Clasico, Rioja, Spain, 2015	54 · 265
Rose		
Vanderhon Winery	Nebbiolo, Upper Galilee, Israel, 2024	54 · 265
Wild Pink	Mourvedre, Agur Winery, Judean Hills, israel, 2019	60 · 290
Orange		
Tutti Frutti	Les Vins Pirouettes, Alsace, France, 2021	58 · 285
Sparkling		100ml · Bottle
Ruinart Brut	Côte des Blancs, Reims, Champagne, France, N.V	74 · 365
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



By Yuval Ben Neriah



Negi Toro Tuna

Bluefin tuna from Greece, scallions, wasabi, finger lime, spicy
crispy rice, Osetra "Karat" Caviar from Kibbutz Dan.

Krug Grand Cuvee 172 (6oml(

champagne, France, N.V

169

”And, if you can, Collect the words
which have no before or after
For they, when spring comes,
will be the grain sown from the tears of Tishrei”
Itamar Perat

We chose to continue - anew; with precision and focus.
To grow into a new but not unknown space.
These days deepen the experience of local; tighten the threads that
connect us. Making us partners in smell, taste, sound and sight.
From the places our faraway dreams are woven, come the expression
of our roots, our place.

B I T E S

Pillows

Koji-buckwheat foam, fish tartar, mushroom garum, macadamia garum, egg yolk cream, charred leek powder · 28

Corn Ball

"Gili" corn, mozzarella, crème fraiche, chives, green chili, hot sauce yuzu · 28

Tuna Tartar in Brioche

Bluefin Tuna from Greece, koji butter fermented kumkuat aioli, pumpkin miso, soft egg, chili · 42

Buttermilk Oyster

L'Elégance, white soy, wasabi, crispy rice, greens oil, chili oil · 42

Negi Toro Tuna

Bluefin tuna from Greece, scallions, wasabi, finger lime, spicy crispy rice · 36/60

F I R S T S

Greens Salad

Organic lettuces, seasonal vegetables, asparagus, goma dare, almond crumble · 42/66

Mitsu Cucumber

Charred cucumber, cucumber tartar, kanpyo, japanese mustard, cucumber kombucha, dry freezed sushi rice · 52

Chu Toro Sashimi

Bluefin Tuna from Greece, avocado Hass, Jerusalem artichoke chips, aguachile dashi, nuri jam · 94

Beef Tartar

Holstein top Trump from Kibbutz Kalia, koji-kasten, amazake, yuzu aioli, egg yolk cream · 88

Oyster Nigiri

L'Elégance oyster, sushi rice, wasabi, kimchi zhug, finger lime, arare · 44

Dry Aged Nigiri

Dry aged seasonal fish, sushi rice, wasabi, nikiri, yuzu kosho · 36

Mussels Gunkan

Escabeche mussels, hazelnut panko, whipped soy butter, scallions · 36

Tartar and Oyster

Holstein beef from Kibbutz Kalia, L'Elégance oyster, chili, celeri, charred scallions vinaigrette, yolk cream · 48

Hamachi Sashimi

Japanese Hamachi, tomato ponzu, cured celery root, scallions, cucumber, fermented mustard seeds, fingerlime · 98

Tuna "Spaghetti"

Bluefin Tuna from Greece, white nikiri, yuzu, ponzu, brown butter, koji butter, pickled yellow carrot, furikake · 96

Yakigyu Yuzu

Holstein beef fillet, dry aged beef fat, somen, shiso cured onions, charred onions, ponzu, yuzu kosho, roasted shishito sauce · 88

Agadashi Tofu

Silken Singaporean tofu, smoked mushroom dashi, charred leek oil, pickled radish, black shallots, koji soy · 64

S U S H I

Crispy Sweet Rice 4 pcs

Fish tartare, horseradish leaves, fermented kumkuat aioli, avocado, cucumber · 62

Black Tiger Shrimp 4 pcs

Avocado, kanpyo, cucumber, horseradish leaves, kewpie, umebushi, yuzu, chili · 68

Egg and Caviar 4 pcs

Soft scrambled eggs, Osetra "Karat" Caviar from Kibbutz Dan, mascarpone cream, parmesan garum, chives · 142

Bluefin Tuna 4 pcs

Bluefin tuna from Greece, kanpyo, cucumber, chives, shallots, shishito, avocado and yuzu kosho cream · 76

S E C O N D S

Organic Greens

Singaporean silken tofu, zucchini, chili, ginger, sake ginjo, white miso · 68



Curry Gyu-Don

45-day dry-aged entrecôte cap, slow-cooked Japanese curry, pickled radish, Japanese rice · 82

Fish Skewers on the Gril

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

Bone Marrow Mazemen

Ramen noodles, bone marrow, dashi, chicken demi glace, onsen egg, nuri seaweed · 96

Clam Chowder

Cockles from Holland, seabream from Cyprus, seasonal vegetables, cream, dashi, sake · 122

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

S I D E S

Crispy Gratin

"Butter" potatoes, chicken fat, okonomiyaki, kewpie · 24

R O L L S

Gyu Americana 4 pcs

Holstein Top Trump from Kibbutz Kalia, amazake, capers, hazelnut panko, fermented mustard seeds, celery, cucumber · 62

Japanese Sweet Potato 4 pcs

Tempura Japanese sweet potato, asparagus, confit portabello, avocado, brown butter, soy, fingerlime · 54

Hamachi Toro 4 pcs

Japanese Hamachi, moromi, ponzu, avocado, caramelized apricot cream, cucumber, chives · 72

3ways Kohlrabi 4 pcs

Fresh, roasted in mirin, cured in shiso kohlrabi, chives, spicy crispy rice, nikiri · 54

S E C O N D S

Butterflied Seabream

Seabream from Cyprus, Malabar spinach, koji rice, butter, miso parmesan, bold pepper · 182

Beef Tenderloin Don

Holstein Tenderloin, Bone marrow, sushi rice, roasted mushrooms, yolk cream, beef stock, mirin, sake · 218

Calamri Koji

Local Purple Calamari, black pepper, shio-koji, Japanese curry oil, fermented chili, squid ink tare · 138

Roasted Fish

Sea bass from Greece, seasonal organic vegetables, white sweet potato foam, Jerusalem artichoke, white miso · 168

D R Y A G E D

Prime Rib

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

Silk Puree

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