

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, 2024	54 · 265
Bourgogne Blanc Vincent Girardin, Bourgogne, France, 2022	68 · 335
Riesling Halbtrocken, Clemens Busch, Mosel, Germany, 2022	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 Neria 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

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, seasonal vegetables, asparagus, goma dare, chopped almonds

Trout Sashimi

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

Beef Tartar

Holstein top Trump 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 kumquat aioli, avocado, cucumber · +24

Gyu Americana 4 pcs

Holstein Top Trump from Kibbutz Kalia, amazake, capers, hazelnut 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

Clam Chowder

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

Chirashi

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

Vegan Chirashi

Roasted mushrooms, yellow beans, pickled carrot, cucumber, avocado, hazelnut panko, kanpyo, shiso leaves · 98

Bone Marrow Mazemen

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

Bulgogi Short Rib

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

Calamari and Koji Rice

Purple deep-sea calamari, organic cabbage kimchi, koji rice risotto, squid ink tare · 188

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

Silk Puree

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

Steamed Rice

Round rice, Furikake · 18

K I D S

Choise of

38

Tomato sauce Noodles

45

Home made Schnitzel

45