



TEMAKI À LA CARTE

AKAMI TUNA - 8
"Hakkoku"

OTORO TUNA - 9
spring onion

LOBSTER - 9
egg yolk, miso, citrus

TROUT - 8
ikura, cucumber, shiso, sesame

GRILLED MACKEREL - 7
ginger, miso sauce

PRAWN TEMPURA - 7
spicy mayo, cucumber, spring onion

BBQ EEL - 7
cucumber, bbq sauce

TERIYAKI MUSHROOM (v) - 7
seasonal

MISO AUBERGINE (v) - 6
sesame, spring onion

PICKLED VEGETABLE (v) - 5
homemade pickles

**"THE TEMAKI"
12**

SET MENUS

**AKAMI TUNA
TROUT
PICKLED VEG
BBQ EEL**

24

**AKAMI TUNA
TROUT
OTORO TUNA
PRAWN TEMPURA
BBQ EEL**

32

**AKAMI TUNA
LOBSTER
TROUT
OTORO TUNA
PRAWN TEMPURA
BBQ EEL**

39

SMALL PLATES

SPECIAL - 12

WAGYU - 15

CHEFS SASHIMI - 10

GOHAN - 10
tempura/trout/aubergine

YELLOWTAIL SASHIMI - 9

MONKFISH KARAAGE - 8

TROUT TATAKI - 7

VEGETABLE TEMPURA - 6

SNACKS

WHOLE PRAWN TEMPURA - 7

SEASONAL VEGETABLES - 5

HOMEMADE MISO SOUP - 6

HOMEMADE PICKLES - 5

DESSERTS

WARM CHOC CHIP COOKIE - 5

MOCHI - 4



S A K É

SAKE FLIGHT - 19

YAMAHI - JUNMAI - 10.5 | 17.5 | 70

KIMOTO - JUNMAI - 12 | 20 | 82

OMACHI - GINJO - 17.5 | 30 | 83

KINKA - DAIGINJO - 12.5 | 21 | 84

AKITABARE KOSHIKI 300ML - 31

DEWASANSAN 300ML - 32

TOBIROKU 300ML - 34

YAMAHAI DAGINJO 300ML - 38

TUXEDO - DAIGINJO- 178

W H I T E

PICPOUL - 6 | 31

GAVI - 8 | 45

CHABLIS - 10.50 | 61

N A T U R A L

ORGANIC - 9 | 54

R E D

PINOT NOIR - 9 | 54

PIENO SUD RUSSO - 7 | 42

S W E E T

UMESHU - 12 | 73

C O C K T A I L S

SANSHO PEPPERCORN GIMLET - 10.5

YUKI NORI MARGARITA - 10.5

PINEAPPLE RUM PUNCH - 10.5

SAKURA YUZU NEGRONI - 10.5

TEMAKI OLD FASHIONED - 10.5

TEMAKI HIGHBALL - 10

B E E R S & S O F T S

BEER - 5.5

SAKE SPRITZ - 5.5

ICED/HOT MATCHA TEA - 4

COKE/DIET COKE - 3.5

KOMBUCHA - 5

STILL/SPARKLING MINERAL - 2.5