

MENU

Starters

BBQ PORK DUMPLING Teriyaki, sesame seed, spicy mayo	€13
OTORO Tuna belly carpaccio marinated in sweet soya, goatcheese and grapefruit crostina	€14
RABBIT Rabbit belly braised in a japanese stock, sourdough, whipped parmesan	€14
SALMON Spicy salmon tartar with crispy sushi rice and pickled beetroot	€14

Pasta and Salad

	Starter	Main
SPAGHETTI CALAMARI Spaghetti di gragnano with local calamari finished with nduja, shellfish and lemon butter	€14	€19
PRAWN RISOTTO Prawn and shitake risotto finished with fermented lemon, parmesan, and soft herbs	€16	€21
PAPPARDELLE DUCK Pappardelle cooked in confit duck ragout and unagi velouté finished with chevre cheese	€14	€19
THAI CHICKEN SALAD Grilled chicken thighs marinated in a Thai dressing served with crispy salad, Pak choy, cashew nuts, sesame		€16

Main Course

BEEF SIRLION Pan roasted beef sirloin, koji butter glaze, confit onion, crispy potato, unagi sauce	€32	DUCK BREAST Pan roasted duck breast, pickled beetroot, Pak choy and crispy duck and mozzarella roll	€28
OCTOPUS FLAT BREAD Pan roasted octopus, tzatziki, pickled daikon, gochujang emulsion	€22	IBERICO PORK Char siu glazed iberico pork served with Japanese fried rice and fried egg	€26
CHICKEN TEPPANYAKI Japanese fried rice, yakitori glaze	€23	FISH OF THE DAY Fish gyoza, pickled daikon, citrus ponzu	€28

Desserts

EXOTIC CANNOLO Passion fruit and mango cremeux, pineapple carpaccio and coconut ice cream	€8	CHOCOLATE AND PECAN BROWNIE Warm chocolate and pecan brownie served with almond crumble and pistachio ice cream	€8
CARAMEL MILLE FOGLIE Mascarpone, kahlua and caramel Mille foglie, milk ice cream	€8	ICE CREAM // SORBET SCOOP Fior di latte // Pistachio ice cream // Coconut ice cream // Raspberry sorbet	€3

Should you have any dietary requirements or allergies, kindly inform a member of our staff when your order is taken.