



◆ ◆ ◆ **TEMAKI NIGHT** ◆ ◆ ◆
EVERY WEDNESDAY | DIY HAND ROLLS

sea

FOR TWO \$58 | FOR FOUR \$109

BLUEFIN TUNA
ATLANTIC SALMON
CHOPPED SCALLOP
YUZU TOBIKO
SWEET DEEP FRIED TOFU
IKURA
TAMAGO
CUCUMBER
ENDIVE
SHISO

accompaniments

NORI
SUSHI RICE
MISO MAYO
BUBU ARARE
SPICY SESAME SAUCE

okawari
(REFILL)

NORI \$3
SAUCE SET \$3
SUSHI RICE
\$4SM | \$7.5LRG

garden

FOR TWO \$32 | FOR FOUR \$59

MANGO
AVOCADO
GREEN ONION
SWEET DEEP FRIED TOFU
MICRO CILANTRO
WATERCRESS
CUCUMBER
TAMAGO
ENDIVE
CHIVE
SHISO

ADD ONS

UNI 1PC \$6

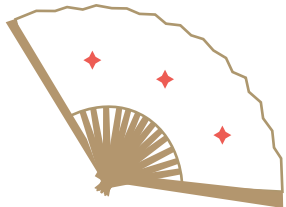
NORTHERN DIVINE CAVIAR 1G \$6

PICKLED WASABI 15G \$3

BLACK TRUFFLE 1G \$6

aburi sampler \$15

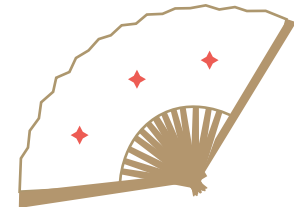
2PC EACH OF:



AVOCADO ABURI
japanese horseradish,
wasabi pickle

EBI
shrimp, pesto aioli,
aonori

GRINGO SALMON
togarashi aioli,
serrano pepper



sake & sochu selection

JUNMAI	(30Z/BTL)	JUNMAI DAIGINJO	(30Z/BTL)
FUKUMITSUYA FUKUMASAMUNE	10/68	DASSAI 45	19/122
ishikawa (720ml)		yamaguchi (720ml)	
well structured with balanced acidity & elegant sweetness		graceful, mild sweetness, green apple	
TENGUMAI, 'JIKOMI' YAMAHAI	102	DASSAI 23	249
ishikawa (720ml)		yamaguchi (720ml)	
earthy and gamey with great acidity & umami		grapes, flowers, brown sugar, plums	
JIKON	136	SPECIALTY SAKES	
mie (720ml)		DASSAI 50, NIGORI	70
floral and aromatic with subtle melon-like sweetness, well balanced acidity & clean finish		yamaguchi (300ml)	
		creamy mouthfeel yet semi-dry, aromatic	
JUNMAI GINJO	(30Z/BTL)	SOCHU	(20Z)
MOMOKAWA 'G JOY' GENSHU	11/90	HAKKAISAN	18
(750 ml)		niigata-kome	
big & bold, melon cherry & peppery finish		elegant & aromatic, beautiful nose of stone fruits & soft flowers, slightly dry	
NAMINOOTO	14/108	KUROKI HONTEN-MUGI	21
shiga (720ml)		miyazaki	
clean & light with a balanced & sharp finish		spicy barley aromatics, cocoa & earthiness	
YAMAGATA MASAMUNE, 'KIMOTO'	118	KUROKI HONTEN-IMO	23
yamagata (720ml)		miyazaki	
apples & pears, sharp acidity with pine notes		brightly aromatic, grappa-like notes	
HAKKAISAN 'SNOW AGED'	180		
niigata (720ml)			
elegant, soft, melon, confectionary sugar			

japanese whiskey

SUNTORY 'HIBIKI' JAPANESE HARMONY	17/29
NIKKA COFFEE GRAIN	17/29
NIKKA FROM THE BARREL	13/22

japanese whiskey cocktail

THE A5 28

A5 wagyu suntory toki, odd society vermouth, japanese bitters, sour plum

sake flight \$18

FUKUMITSUYA junmai
MOMOKAWA 'G JOY' junmai ginjo
DASSAI 45 junmai daiginjo

sake cocktail

CROUCHING TIGER 14
bombay sapphire, fukumitsuya sake, lillet blanc, yuzu, lime, thyme

