

COLD APPETIZERS

SHOJIN SALAD 	8
Mixed Leaves, Silken Tofu, Kaiso Seaweed, Avocado, Tomato, Microgreens, Sesame Dressing	
SALMON SARADA	12
Thinly Sliced Salmon Salad, Sweet Vinegar	
SALMON NAMERO	12
Spicy Mayonnaise, Salmon Tartare, Caviar, Crispy Bread	
YAWARA KANI SALAD	14
Deep-Fried Soft-Shell Crab, Mixed Leaves, Avocado, Tomato, Creamy Miso Dressing	
TUNA TATAKI	22
Seared Tuna, Garlic Chips, Yuzu Tataki Dressing	
TORO TRUFFLE	35
Fatty Bluefin Tuna, Truffle, Microgreens, Ponzu Dressing	
OYSTER 6	55
Live Oyster, Ponzu, Salmon Roe, Wasabi Salsa	

HOT APPETIZERS

NASU DENGAKU (VE)	6
Miso-Glazed Eggplant, Microgreens, Sesame	
EDAMAME (VE) 	5
Poached Green Beans, Sea Salt	
FOIE GRAS CHAWANMUSHI	10
Savory Egg Custard, Soya Dashi Gravy Sauce, Foie Gras, Spring Onion	
TARABA CHAWANMUSHI	10
Savory Egg Custard, King Crab, Truffle Gravy Sauce, Spring Onion	
WAGYU GYOZA	15
Minced Wagyu Beef, Mushroom, Truffle Soy	
FOAGURA YAKI	32
Pan-seared Foie Gras, Salt, Pepper, Figs, Miso Nori Sauce	

SIGNATURE

AHI TUNA UNI	25
Minced Tuna, Sea Urchin, Caramelized Onion Bread, Bubu Arare, Spring Onion, Black Caviar	
GINDARA KARAMIYA	30
Pan-Fried Black Cod, Mushroom, Asparagus, Spring Onion, Creamy Spicy Sauce	
MIDORU COMBO	35
SASHIMI FOUR KINDS SPICY TUNA MAKI	
Chef's Selection Spicy Tuna, Sweet Spicy Aioli	
TUNA TATAKI	
Seared Tuna, Garlic Chips, Yuzu Ponzu Dressing	
OKI SAIZU SASHIMI SUSHI AND MAKI COMBO	40
SASHIMI FOUR KINDS CHIRASHI SASHIMI	
Chef's Selection Chef's Selection, Spicy Mayo, Soya Grape	
SUSHI FOUR KINDS	
Chef's Selection, Spicy Tuna Maki Roll Combination	
IZA SURF AND TURF	61
Surf and Turf Platter of Chef's Selection	
WAGYU STRIPLOIN KATSU SANDO	66
Deep-Fried Wagyu, Brioche, Katsu Sauce	

TEMPURA

SPICY CALAMARI	9
Deep-Fried Squid, Serrano Chili, Lime	
TORI KARAAGE	10
Deep-Fried Ginger Chicken, Oroshi Ponzu	
CRISPY SHRIMP POP	12
Crispy-Fried White Shrimp, La-Yu Oil, Mayonnaise	
EBI	15
Crispy-Fried Tiger Prawn, Shoyu, Ginger, Turnip	



SUSHI & SASHIMI PLATTERS

SUSHI PLATTER	32
Chef's Selection of Five Kinds of Sushi	
SASHIMI PLATTER	
Chef's Selection of Five Kinds of Sashimi	60
Chef's Selection of Seven Kinds of Sashimi	70

INDIVIDUAL ORDER

		NIGIRI	SASHIMI
HOTATE	SCALLOP	5	7
SHAKE	SALMON	6	8
UNAGI	FRESHWATER EEL	9	
MADAI	SEA BREAM	9	11
TAKO	OCTOPUS	9	11
HAMACHI	YELLOWTAIL	12	14
KINMEDAI	ALFONSINO	12	14
HOKKIGAI	SURF CLAM	14	16
IKURA	SALMON ROE	14	25
AKA EBI	RED SHRIMP	18	20
MAGURO AKAMI	BLUEFIN TUNA	22	25
UNI	SEA URCHIN	26	53
TORO	FATTY TUNA	27	28

MAKI

CALIFORNIA	11
Crab Meat, Avocado, Cucumber, Orange Tobiko, Mayonnaise	
BLOW-TORCHED MAKI	11
Salmon, Tuna, Hamachi, Pickled Turnip, Shiso Leaf, Pistachio, Crab Mayo	
SALMON EBI	16
Salmon, Deep-Fried Shrimp, Avocado, Cucumber, Chili Bean Sauce	
SPICY SCALLOP	18
Scallop, Spring Onion, Togarashi, Avocado, Sliced Tuna Topping, Black Sesame	
PIRIKARA MAGURO	18
Spicy Tuna, Sweet Spicy Aioli	

SEAFOOD ROBATA

SANMA	11	SALMON TERIYAKI	20
Grilled Pacific Saury, Salt, Pepper, Lime		Salmon Fillet, Teriyaki Sauce, Lime, Hajikami Ginger	
SALMON KAMA	15	HOTATE MANGO SPICY MISO	25
Salmon Collar, Sea Salt, Hajikami Ginger		Chargrilled Hokkaido Scallop, Miso Mango Salsa	
HAMACHI KAMA	19	UNAGI KABAYAKI	30
Yellowtail Collar, Sea Salt, Lemon		Grilled Freshwater Eel, Sweet Sauce	
EBI YUZU	19	GINDARA ZUKE	30
Tiger Prawn, Lemon, Yuzu Butter Sauce		Miso-Marinated Black Cod, Hajikami Ginger	
ASPARAGUS BUTA	7	KOHITSUJI RAKKU	28
Pork Belly-Wrapped Asparagus, Lemon		Lamb Rack, Ponzu Sauce, Lemon	
BANGALOW SWEET PORK YAKI	20		
Pork Tomahawk Rack, Barbecue Sauce			

POULTRY

NEGIMA	7
Chicken Skewer, Leek, Teriyaki Sauce, Lemon	
TEBA YAKI	7
Grilled Chicken Wing, Lemon	

RICE

SHIRO GOHAN	3	HOTATE CRAB GOHAN	21
Japanese Steamed Rice		Stir-Fried Rice, Scallop, Egg, Crab Meat, Spring Onion, Truffle Butter Sauce	
CHASHU FRIED RICE	14		
Japanese Chashu Pork Belly, Garlic, Egg			

NOODLES

TOKYO TONKOTSU SOY	7	13
Egg Noodle, Creamy Pork Broth, Chashu Pork Belly, Sweet Corn, Ajitsuke Egg, Shoyu Soup		
CURRY NANBAN UDON	7	14
Wheat Noodle, Chicken Thighs, Leek, Curry Soup		
ZARU SOBA	7	14
Cold Buckwheat Noodle, Spring Onion, Wasabi, Dipping Sauce		
NINNIKU RAMEN GARLIC SOY	8	14
Egg Noodle, Creamy Pork Broth, Garlic Oil, Chashu Pork Belly, Sweet Corn, Ajitsuke Egg, Garlic Soup		
KARA MISO SPICY MISO	8	15
Egg Noodle, Creamy Pork Broth, Minced Pork, Ajitsuke Egg, Sweet Corn, Spicy Miso		
GYU KURUME	11	22
Egg Noodle, Thinly Sliced Beef, Creamy Pork Broth, Leek, Spicy Sesame		
BEEF SHORT RIB CURRY UDON	11	22
Braised Wagyu Beef Short Rib, Wheat Noodle, Curry Gravy, Leek, Miso		
SHIRO MISO		6
White Miso Tofu, Seaweed, Spring Onion		
AWABI DASHI MISO		18
Miso Soup, Abalone, Seaweed, Mushroom, Spring Onion		

OMAKASE

EXPERIENCE THE MASTERY OF OUR CHEF DE CUISINE		
Chef's Selection of Seven Premium Courses		240
Chef's Selection of Ten Premium Courses		300

🌿 Vegetarian (VE) Vegan ✨ Partners in Provenance ♥ Healthy Choice

If you have any food allergies or intolerances, please inform your server when placing your order.

Prices in USD excluding applicable taxes and 7% service charge.

VEGETARIAN

EDAMAME (VE) ♥	5	JYAGA GYOZA 🌿	8
Poached Green Beans, Sea Salt		Crispy Potato Dumplings, Corn, Spicy Miso Mayonnaise	
ERYNGI (VE) ♥	5	YASAI TEMPURA 🌿	8
Eryngi Mushroom, Sea Salt, Lime		Assorted Six Kinds of Vegetables, Mushroom, Soy Sauce Radish	
ZUCCHINI (VE) ♥	5	YASAI MORIAWASE (VE) ♥ ✨	9
Zucchini, Sea Salt, Pepper, Spicy Miso Sauce		Assorted Grilled Vegetables	
ASPARAGUS (VE) ♥ ✨	5	YASAI SHOYU UDON (VE) ♥	9
Asparagus, Spicy Miso, Lemon		Wheat Noodle, Corn, Assorted Vegetables, Soy Sauce, Spring Onion	
SHIITAKE MUSHROOM (VE) ♥	6		
Shiitake Mushroom, Garlic Oil			
NASU DENGAKU (VE)	6	GARLIC FRIED RICE (VE)	12
Miso-Glazed Eggplant, Sesame Seed, Microgreens		Seasonal Vegetables, Green Beans, Garlic	

HOT BENTO BOX

WAGYU BEEF STEAK	99
Charcoal-Grilled Wagyu A4, Uni Ikura, Barbecue Sauce	
KANI MISO KOURAYAKI	
Crab Meat Miso, Egg Quail, Tobiko, Spring Onion	
DUCK BREAST FOIE GRAS	
Seared Foie Gras, Pan-Roasted Duck Breast, Teriyaki	
HOTATE DASHI SOUP	6
Dashi Stock, Scallop, Wakame, Mushroom, Spring Onion	
TARABA YAKI	18
Grilled Crab Tarabakani, Lemon	

DESSERT

HOUSEMADE ICE CREAM 1 SCOOP	3
Matcha Green Tea / Wasabi Syrup / Vanilla	
SIGNATURE SORBET 1 SCOOP (VE)	3
Yuzu / Mango Passion Fruit / Coconut	
SEASONAL FRUITS PLATTER	7
YUZU CHEESECAKE	8
JAPANESE DAIFUKU	9
MANGO DAIFUKU	9
IZA DESSERT DEGUSTATION	23

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