



S H O K U D O

Snacks & Sides

Edamame (Ve)	5
Kimchi (Ve)	5
Chili Crisp Cucumbers (Ve)	6
Rice (Ve)	5

Food to fill the table

Perfect for sharing

Misobutter Corn	10
Grilled corn served with furikake and miso butter	
Fish & Avocado tartar	12
Fresh salmon, ponzu, avocado red radish	
Sashimi	11
Salmon sashimi served with house soy, pickled onion and horseradish wasabi	
Aburi Sashimi	15
Flame-seared sashimi of tuna, salmon and scallops.	
Crispy Rice	13
2pcs, Crispy sushi rice-cakes, salmon, avocado, kewpie mayo	
Spicy Crispy Rice	13
2pcs, Crispy sushi rice-cakes topped with a spicy hot gochujang mayo and tuna	
Beef Tataki	15
Briefly seared tenderloin pickled ginger, Wagyu fat infused yuzukosho butter	
Tuna Tataki	15
Briefly seared Yellowtail tuna, horseradish, sweet soy sauce	

Teriyaki Tofu (Ve)	14
Crispy crust, pickled onions, roasted sesame and grated horseradish	

Avocado sashimi (Ve)	7
Thin cut avocado served with wakame, house soy, pickled ginger	

Miso eggplant (Ve)	9
Sweet miso marinated eggplant sesame seeds, miso sauce	

Furaido Potato	7
Potato fries, furikake, miso mayo.	

Karaage Chicken	22
Japanese style fried chicken, Kewpie mayo with togarashi, lemon, cabbage	

Yakitori & Grill

Yakitori Chicken 2pcs	9
Yakitori Skin 2pcs	10
Yakitori Pork 2pcs	12
Yakitori Tsukune	10
Yakitori Soriresu (Chicken Oyster)	10
Wagyu A5 Sirloin 100g	48

Desserts

Soy sauce ice-cream and the chocolate fantasy	11
Soy sauce Creme brulee	7
Rich, silky salty and sweet topped with a layer of crisp caramelized sugar	