

## B I T E S

### Pillows

Koji-buckwheat foam, fish tartar, mushroom garum, macadamia garum, egg yolk cream, charred leek powder · 28

### Corn Ball

"Gili" corn, mozzarella, crème fraîche, chives, green chili, hot sauce yuzu · 28

### Tuna Tartar in Brioche

Bluefin Tuna from Greece, koji butter fermented kumkuat aioli, pumpkin miso, soft egg, chili · 42

### Buttermilk Oyster

L'Elégance, white soy, wasabi, crispy rice, greens oil, chili oil · 42

### Buri Sashimi

Japanese Buri, mandarin tsuyu, borag flowers, "Barnea" Rish Lakish olive oil · 58

## F I R S T S

### Greens Salad

Organic lettuce, red onion, fermented beet, ponzu, mustard and black pear vinaigrette · 66

### Mitsu Cucumber

Charred cucumber, cucumber tartar, kanpyo, japanese mustard, cucumber kombucha, dry freezed sushi rice · 52

### Chu Toro Sashimi

Bluefin Tuna from Greece, avocado Hass, Jerusalem artichoke chips, aguachile dashi, nuri jam · 94

### Beef Tartar

Holstein top Trump from Kibbutz Kalia, koji-kasten, amazake, yuzu aioli, egg yolk cream · 88

### Akami Sashimi

Bluefin Tuna from Greece, yuzu kosho, lime, honey, white soy, ginger, chili, chives · 92

### Oyster Nigiri

L'Elégance oyster, sushi rice, wasabi, kimchi zhug, finger lime, arare · 44

### Dry Aged Nigiri

Dry aged seasonal fish, sushi rice, wasabi, nikiri, yuzu kosho · 36

### Mussels Gunkan

Escabeche mussels, hazelnut panko, whipped soy butter, scallions · 36

### Tartar and Oyster

Holstein beef from Kibbutz Kalia, L'Elégance oyster, chili, celeri, charred scallions vinaigrette, yolk cream · 48

### Negi Toro Tuna

Bluefin tuna from Greece, scallions, wasabi, finger lime, spicy crispy rice · 36/60

### Hamachi Sashimi

Japanese Hamachi, tomato ponzu, cured celery root, scallions, cucumber, fermented mustard seeds, fingerlime · 98

### Tuna "Spaghetti"

Bluefin Tuna from Greece, white nikiri, yuzu, ponzu, brown butter, koji butter, pickled yellow carrot, furikake · 96

### Yakigyu Yuzu

Holstein beef fillet, dry aged beef fat, somen, shiso cured onions, charred onions, ponzu, yuzu kosho, roasted shishito sauce · 88

### Agadashi Tofu

Silken Singaporean tofu, smoked mushroom dashi, charred leek oil, pickled radish, black shallots, koji soy · 64

## S U S H I

### Crispy Sweet Rice 4 pcs

Fish tartare, horseradish leaves, fermented kumkuat aioli, avocado, cucumber · 62

### Black Tiger Shrimp 4 pcs

Avocado, kanpyo, cucumber, horseradish leaves, kewpie, umebushi, yuzu, chili · 68

### Egg and Caviar 4 pcs

Soft scrambled eggs, Osetra "Karat" Caviar from Kibbutz Dan, mascarpone cream, parmesan garum, chives · 142

### Bluefin Tuna 4 pcs

Bluefin tuna from Greece, kanpyo, cucumber, chives, shallots, shishito, avocado and yuzu kosho cream · 76

## S E C O N D S

### Organic Greens

Singaporean silken tofu, zucchini, chili, ginger, sake ginjo, white miso · 68

### Fish Skewers on the Gril

Corn leather, charred leek aioli, yellow cherry tomatoes, Japanese curry powder, shishito · 98

### Bone Marrow Mazemen

Ramen noodles, bone marrow, dashi, chicken demi glace, onsen egg, nuri seaweed · 96

## D R Y A G E D

### T-bone/New York Cut

Holstein 4.5 yo from Kibbutz Kalia, aged for 45 days, jeux de boeuf, forest mushrooms, red wine · 82 per 100g

## S I D E S

### Crispy Gratin

"Butter" potatoes, chicken fat, okonomiyaki, kewpie · 24

## R O L L S

### Gyu Americana 4 pcs

Holstein Top Trump from Kibbutz Kalia, amazake, capers, hazelnut panko, fermented mustard seeds, celery, cucumber · 62

### Japanese Sweet Potato 4 pcs

Tempura Japanese sweet potato, asparagus, confit portabello, avocado, brown butter, soy, fingerlime · 54

### Hamachi Toro 4 pcs

Japanese Hamachi, moromi, ponzu, avocado, caramelized apricot cream, cucumber, chives · 72

### 3ways Kohlrabi 4 pcs

Fresh, roasted in mirin, cured in shiso kohlrabi, chives, spicy crispy rice, nikiri · 54

### Butterflied Seabream

Seabream from Cyprus, Malabar spinach, koji rice, butter, miso parmesan, bold pepper · 182

### Beef Tenderloin Don

Holstein Tenderloin, Bone marrow, sushi rice, roasted mushrooms, yolk cream, beef stock, mirin, sake · 218

### Calamri Koji

Local Purple Calamari, black pepper, shio-koji, Japanese curry oil, fermented chili, squid ink tare · 138

### Prime Rib

Holstein 4.5 yofrom Kibbutz Kalia, aged for 45 days, jeux de boeuf, forest mushrooms, red wine · 82 per 100g

### Silk Puree

"Butter" potatoes, butter, milk, dashi · 24