

COLD

PURE FLAVOURS. BOLD BEGINNINGS.

Monkey Bread 12
parmesan · ricotta truffle butter · fresh truffle

Oysters (3 pc) 12
ponzu · cucumber · trout roe

Wagyu Tataki 18
yakiniiku ponzu · nori mayo · crispy shallot

Hamachi Crudo 16
ponzu beurre blanc · lychee chutney · jalapeño
crispy white kombu

Smokey Steak Tartare 16
ponzu · soy-cured egg yolk · nashi pear · smoked aioli
crispy lotus

Tuna Brioche (3 pc) 17
gochujang cream · yuzu maple syrup · crispy shallot
trout roe

SHUKO

SMALL BITES. SHARED FIRST.

Dirty Beans 6
edamame · teriyaki glaze · sesame

Japanese Eggplant 12
peanut dressing · chili-garlic soy · crispy sweet potato
miso yuzu

Crispy Prawn Toast (3 pc) 14
kung pao aioli · furikake mayo · spring onion · trout roe

Yakiniku Taco (3 pc) 16
short rib · yuzu kosho mayo · cucumber & daikon
crispy garlic

Mushroom Umami 16
crispy rice · wild mushrooms · soy-cured egg yolk
umami jus · pickled shimeji

Chicken Nanban 15
karaage · sweet soy glaze · Japanese tartar sauce · shiso
crispy shallot

SUSHI

CLASSICS. OUR WAY.

Crazy Prawn Tempura 16
kani · yuzu avocado cream · spicy miso mayo · chili

BBQ Wagyu Beef 19
truffle mayo · crispy potato · bulgogi glaze

Flamed Salmon 16
kani · spicy mayo · soy crunch · tobiko · spring onion

Dragon Roll (or veggie) 17
tempura shrimp · Japanese mayo · furikake · trout roe

HOT

FIRE. SMOKE. PATIENCE.

Carbonara 18
fresh truffle · cured egg yolk · crispy mushroom
caramelized guanciale · miso teriyaki

Grilled Lemon Chicken 17
zesty green sauce · lemon-pepper dressing · padron pepper

Pork Belly 19
Hokkaido pumpkin · Korean barbecue sauce · pickled daikon
peanut crumble · crispy gem

Miso Salmon 20
24-hour miso marinade · shio koji sauce · shiso & daikon

VIDS Steak 23
flat iron · marsala shaoxing jus · burnt spring onion butter
negi oil

SIDES

EXTRA. TOUCH.

Green Bimi 9
wafu sauce · teriyaki glaze · toasted panko

Crunchy Salad 9
cabbage · cucumber · carrot · citrus hoisin dressing
shiso · furikake

Fries 6
kombu salt · furikake mayo · chives

SWEET ENDINGS

A LAST BITE, A LASTING MEMORY.

Mango Sticky Rice 13
baba au rhum · pandan syrup · coconut sticky rice ice cream
mango · vanilla bean ganache

The Sakura Garden 15
pistachio-matcha financier · chocolate mousse
warm cherry compote · sakura sorbet

Caramelized Brioche 12
torrija · chantilly cream · miso · dulce de leche ice cream
blond chocolate

CHEF'S MENU

Een exclusieve selectie van onze
signature dishes, samengesteld door Chef Divmino

€75 per persoon

minimaal 2 personen

Allergieën of dieetwensen? Laat het ons weten bij het bestellen.

SAME

TABLE

NEW

STORIES

