

**NIGIRIS**  
(TWO PIECES)

<b>A5 KING</b> JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	325.00
<b>A5 QUEEN</b> JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	185.00
<b>OTORO</b> WITH WASABI	69.00
<b>CARABINERO (1 PIECE)</b> COOKED IN TWO TEMPERATURES	69.00
<b>SEA BASS FLAMBE</b> WITH 99 TRUFFLE SAUCE	65.00
<b>SCALLOP FLAMBE</b> HOTATE WITH YUZU MAYONNAISE	65.00
<b>99 GRILLED FOIE</b> WITH RASPBERRY AND TARE SAUCE	75.00
<b>SALMON FLAMBE</b> WITH LIME AND SPICY MAYONNAISE	60.00
<b>TORO FLAMBE</b> WITH TOMATO EMULSION	69.00
<b>99 FOIE &amp; TRUFFE</b> WITH KALUGA CAVIAR	115.00
<b>99 FOIE &amp; TRUFFE</b> ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	95.00
<b>FOIE &amp; MAGURO ZUKE</b> 99 SOY MACERATED AKAMI, FOIE GRAS, TARE AND LIME ZEST	85.00
<b>99 BINCHOTAN</b> BINCHOTAN SEARED TORO, UNI AND FRESH WASABI	155.00
<b>SMOKED SPANISH EEL</b> WITH TARE SAUCE	70.00
<b>QUAIL EGG WITH CECINA *</b> SUNNY SIDE UP WITH TRUFFLE	60.00
<b>KING CRAB FUTOMAKI *</b> UNI AND IKURA	350.00

**GUNKANS**  
(TWO PIECES)

<b>99 WAGYU TARTAR</b> WITH SHISO, CAVIAR AND GOLDEN LEAVES	115.00
<b>SALMON ROE</b> IKURA	60.00
<b>ALASKAN KING CRAB</b> WITH AVOCADO	90.00
<b>SEA URCHIN</b> HOKKAIDO UNI	355.00
<b>99 FLAG</b> TORO, CAVIAR AND UNI	199.00
<b>TORO GUNKAN</b> SHISO LEAF AND TOGARASHI	85.00
<b>BONE MARROW GUNKAN</b> WITH KALUGA CAVIAR	199.00
<b>CHUTORO WITH QUAIL EGG *</b> WITH KIZAMI WASABI	70.00

**MAKIS**  
**6 PIECES**

<b>TEMPTSUYU MAKI</b>	95.00
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE	
<b>PANKO MISTURA</b>	145.00
EBI, KING CRAB, AVOCADO AND SEA BASS	
<b>99 GOLDEN BRICKS</b>	165.00
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	

**8 PIECES**

<b>99 LOBSTER MAKI</b>	235.00
WITH WAKAME SEAWEED, CUCUMBER AND YUZU	
<b>MATSURI ROLL</b>	145.00
SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO	
<b>DRAGONFLY MAKI</b>	145.00
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	
<b>SOFT SHELL CRAB ROLL</b>	125.00
KING CRAB, AVOCADO AND YUKARI	
<b>99 WAGYU MAKI</b>	145.00
KOBE-MISO EMULSION, SHITAKE AND VEAL JUS	
<b>SEA URCHIN TEMPURA MAKI</b>	449.00
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE	
<b>HAMACHI MAKI *</b>	135.00
TORCHED SALMON, AVOCADO AND TOMATO EMULSION	
<b>UNAGI MAKI *</b>	135.00
TAMAGO, TARE SAUCE AND WASABI	
<b>99 JEWEL</b>	
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	559.00
WITH BELUGA CAVIAR	1699.00

## STARTERS

	HALF
<b>CAPUMISO SOUP</b> FERMENTED SOY SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	45.00
<b>KOBE EDAMAME</b> WITH TRUFFLE	45.00
<b>99 CHAWANMUSHI</b> SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHITAKE DASHI	140.00
<b>99 A5 WAGYU GYOZAS</b> WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	105.00
<b>OYSTERS No.3</b> WITH YUZU PEARL AND ITS OWN FOAM	85.00
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR	195.00
<b>WHOLE KING CRAB LEG AU GRATIN</b> WASABI, TOBIKO AND YUZU MAYONNAISE	140.00 235.00
<b>JAPANESE TACO</b> TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	65.00
<b>OKONAMIYAKI</b> TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE AND TARE SAUCE	
AKAMI	125.00
TORO	165.00
<b>TORO TATAKI</b> IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION	170.00
<b>99 KATSUSANDO</b> (4 Cuts) WAGYU MARBLING 9	179.00
KOBE A5	435.00
<b>WILD MUSHROOM GYOZAS *</b> FOIE GRAS, SHITAKE & EGGPLANT CHIPS	85.00
<b>CARABINERO CROQUETTES *</b> KIMUCHI AND YUZU	249.00
<b>SAUTÉ ALASKAN KING CRAB WITH CAYENNE *</b> IKURA, QUAIL EGG & FRESH TRUFFLE	320.00

## SEA SALADS

<b>TRUFFLE WAKAME SALAD WITH BABY SQUID</b> IKA	65.00
<b>99 LOBSTER SALAD</b> WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	185.00
<b>99 KING CRAB SALAD</b> KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	195.00

## FISH

<b>99 BLACK COD</b> AU GRATIN TWO LAYERS OF RED MISO	220.00
<b>ATLANTIC SEA BASS ROBATA *</b> WITH WHITE MISO	155.00
<b>FLAMED RED MULLET *</b> KUMQUAT TIGER MILK	210.00

## WAGYU

<b>ROBATA WAGYU SKEWERS</b> WITH KOBE EMULSION, CHILI OIL AND GARLIC CHIPS	185.00
<b>AUSTRALIAN WAGYU MARBLING 9</b> (150 GR.) WITH GARLIC CHIPS	355.00
<b>JAPANESE KOBE GRADE A5</b> (150 GR.) WITH POTATO GLASS AND FRESH WASABI	999.00
<b>JAPANESE MIYAZAKI A5</b> (75 GR.)* POTATO CROISSANT, YUZU SOUR CREAM & WILD MUSHROOM	590.00

## OTHERS

<b>SPANISH RUBIA GALLEGA TENDERLOIN</b> GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	375.00
<b>99 GALANGAL SKIRT STEAK</b> WITH LEEK POTATO & VEAL JUS	150.00
<b>KOHITSUJI YAKI ROBATA</b> TERIYAKI JUS GLAZED LAMB RACK, MINT CRUST, PICKLED ASIAN PEAR	140.00
<b>ROBATA CHICKEN COQUELET</b> HONEY GOCHUJANG GLAZE, LEEKS AND JALAPENO SAUCE	85.00

## RICE

<b>YAKIMESHI</b> ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	70.00
<b>OHITASHI</b> WITH ASPARAGUS, SHITAKE, DASHI AND EGG YOLK TEMPURA	60.00

## CARPACCIO

### HALF

<b>FATTY TUNA CARPACCIO</b> TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL	115.00	220.00
<b>YELLOWTAIL CARPACCIO</b> HAMACHI, JALAPENO AND PONZU SAUCE	70.00	130.00
<b>SEA BASS &amp; SCALLOP CEVICHE</b> TIGER MILK SAUCE		135.00
<b>SAKE TIRADITO</b> SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL		135.00
<b>UNI-CARABINERO CARPACCIO</b> SEA URCHIN, PLANKTON OIL AND EGG YOLK EMULSION		550.00

## TEMPURAS

### HALF

<b>TIGER PRAWN TEMPURA</b> WITH 99 SPICY CREAMY SAUCE	80.00	145.00
<b>OYSTER TEMPURA (2 PIECES)</b> WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		125.00
<b>ALASKAN KING CRAB TEMPURA</b> WITH FRESH TRUFFLE AND PONZU BEARNAISE SAUCE		249.00
<b>SEA URCHIN TEMPURA COCKTAIL *</b> WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		235.00
<b>HOTATE TEMPURA *</b> YUZU MAYONNAISE, LIME ZEST AND FRESH WASABI		135.00

## TARTARS

HALF

<b>SPICY TUNA TARTAR</b> WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	125.00	225.00
<b>CRISPY CARABINERO TARTAR</b> WITH LOBSTER, CRISPY WHITE EGG AND EGG YOLK TEMPURA		250.00
<b>TRUFFLE SALMON TARTAR</b> WITH DILL MAYO AND IKURA		145.00
<b>WAGYU TARTAR OVER BONE MARROW</b> WITH AKA GLAZED, SEA LETTUCE AND GARLIC CHIPS		215.00
<b>99 CHIRASHI</b> MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		355.00
<b>ROYAL OTORO TARTAR</b> FOIE TERRINE, BOTARGA, KALUGA CAVIAR, RASPBERRY PONZU		355.00
<b>UMAMI CRYSTAL TOAST</b> WITH KALUGA CAVIAR		1599.00
WITH BELUGA CAVIAR		2699.00

## SASHIMI (6 CUTS)

<b>SASHIMI MORIAWASE</b> (16 Cuts) TASTING PLATTER		270.00
<b>IMPERIAL MORIAWASE</b> (32 Cuts) WITH KALUGA CAVIAR		1599.00
WITH BELUGA CAVIAR		2699.00
<b>SALMON &amp; TUNA</b> SAKE & AKAMI		115.00
<b>FATTY TUNA</b> TORO		160.00
<b>SEA URCHIN</b> (100 GRAMS) HOKKAIDO UNI		1299.00