



STARTERS

CHARGRILLED EDAMAME	6	SHIRU MISO SOUP	5
SUNOMONO PICKLED-VEGGIE SALAD	8	AGEDASHI TOFU	9
OCTOPUS AND KIMCHI SALAD	11	SAKE SAKE CLAMS	18
PONZU OYSTER 2.U.N.I.T.S	10	AUBERGINE, SHRIMP, MISO	8
DASHISHOYU ROASTED OYSTER 2.U.N.I.T.S	10	VEGGIES AND SHRIMP KAKIAGE	9
BLUEFIN TUNA TARTARE	16	IKA TEMPURA — <i>squid</i>	9
— La Peral cheese and pine nuts		CHICKEN KARAAGE	9
— Classic Koy		YAKISOBA	10
— Toro and oyster			
PONZU RED MULLET TATAKI	17		



SASHIMI

SASHIMI MORIAWASE . . . 3.T.Y.P.E.S	21	TORO — <i>belly</i>	21
TOKUSEN MORIAWASE . . 5.T.Y.P.E.S	26	MAGURO — <i>loin</i>	19
SHIROMI — <i>white fish</i>	16	SAKE — <i>salmon</i>	15
MATEGAI — <i>razor clam</i>	12	SABA — <i>mackerel</i>	8
IKA — <i>squid</i>	12		



NIGIRI

SUSHI MORIAWASE	8 P I E C E S	22
CHEF MORIAWASE	6 P I E C E S	26

HOSOMAKI

8 P I E C E S

ABOGADO MAKI —avocado	5
TEKKA MAKI —tuna	6
SAKE MAKI —salmon	6
NATTO MAKI —fermented soybeans	6

URAMAKI

4 P I E C E S

IKOYA MAKI —tuna, salmon, avocado	8
SPICY TUNA MAKI	8
VEGGIE MAKI	7
EBITEN MAKI —prawn	7
UNAGUI ABOGADO MAKI —eel, avocado	9

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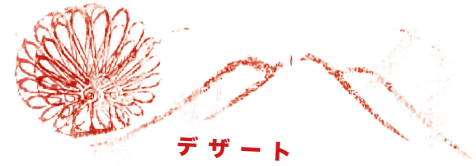
GAMBA SUMIYAKI	22
CALAMAR MENTAICO	12
KOKOTXAS KOMBU	19
SALMONETE SUMISO	16
LENGUADO BATASHOYU	16
TORO TATAKI	18

M E A T

IBERIAN SECRET AND SHALLOTS	16
BEEF, MINI LEEK AND EEL TATAKI	20
WAGYU SUKIYAKI	34



SHOYU RAMEN	10
TONKOTSU MISO RAMEN	10



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DESSERTS

MOCHI YUZU — <i>citric</i>	7
MOCHI SAKURA — <i>cherry blossom</i>	7
ICE CREAM OF THE DAY	7
SEASONAL FRUITS	
KAKIGORI	7
SOUFLÉ MATCHA TEA	8
CHOCOLATE CAKE, TOFFEE, GOAT-MILK ICE CREAM, MACADAMIA AND JAPANESE WHISKEY	8

VAT Included