

agemono

edamame

sea salt **4** | garlic togarashi
pepper | garlic teriyaki or
garlic kimchee **5**

shishito pepper

lion head's pepper, umami soy,
bonito flakes **7**

brussel sprouts

peach balsamic, togarashi **7**

wakame

hiashi seaweed, cucumber **7**

booki salad

spring mix, enoki, tomatoes,
ginger dressing **7**

akami kobachi salad

spicy tuna, spring mix,
house ponzu **12**

cold tastings

crudo

seasonal white fish, orange
supreme, daikon, kiwi yuzu
emulsion **14**

maguro truffle

lean tuna, bubu arare,
shiitake crema, balsamic
truffle soy, serrano **17.5**

hamachi carpaccio

japanese yellow tail
ponzu, kaffir lime oil, yuzu
kosho, thai chili **15**

otoro ball

bluefin tuna belly tartare,
avocado, black caviar,
bubu arare **25**

smoke escolar

candied citrus, myoga, garlic
chips, ginger ponzu, cold
wood smoke **15**

hot tastings

handmade ebi gyoza

shrimp, shiitake, enoki mojo
vinaigrette **4pcs 12 / 6pcs 15**

tempura

shrimp, mixed vegetables,
tempura sauce **10**

kama

Hamachi or cobia collar,
ponzu **12**

mr mario

japanese mushrooms, yellow
pea shoot, aged balsamic **13**

yucca fritters

spicy tuna, avocado puree,
sweet thai chili **14**

chicken satay

peanut sauce, cucumber **8**

lobster buffalo

tobanjian aioli, chive, celery,
yuzu tartare **19**

soups

miso soup tofu, shitake
negi **4**

tomkha soup head on shrimp,
scallop, shiitake, negi **9**

ramen special (only on sunday)
ask your server for more details

CHEF'S OMAKASE

"Chef's Choice" Six course meal consisting of
customised off menu chef selections (3 day
notice required for optimum culinary excellence)
per person **market price** with wine or sake pairing.
market price

MORIAWASE

Chef's assortment of the daily catch with toppings,
sauces and micro-greens. Served with imported
Japanese soy sauce and fresh wasabi.

Nigiri 40.

Sashimi 45.

Nigiri+Sashimi 43.

Vegetable 19.

sushi and sashimi

	<i>sushi</i>	<i>sashimi</i>
akami / tuna loin	5	15
otoro / blue fin tuna belly	market price	
sake / salmon	3	9
sake toro / salmon belly	4	12
wagyu beef / marbled fatty beef	5	15
hamachi / japanese yellowtail	4	12
hamachi toro / yellowtail belly	4.5	13.5
aburasokomutsu / escolar	3	9
tako / octopus	3	9
horagai / conch	4	7
saba / mackerel	2.5	8
ika / squid	2.5	8
unagi / eel	3	9
amaebi / sweet shrimp	5	15
uni /sea urchin	market price	
hotategai / scallop	5	15
<u>vegetable</u>		
avocado / peach balsamic	2	
tukuwan / kampyo / yamagobo	2	
<u>caviars</u>		
ikura / salmon roe	3	9
tobiko / black / red / yuzu / green	3	9
masago / smelt roe	3	9

makimono / sushi rolls

california

avocado, cucumber, masago with kani **6**
or lump crab **10**

hot lava

avocado and cucumber topped with rendered
bacon and baked kani salad **10** / with lump crab **14**

chill

salmon, hamachi, smelt roe, chives, aioli **10**

spicy tuna

chive, masago, spicy sauce **8**

spider

tempura soft shell crab, avocado, yuzu tartare,
masago, kabayaki **10**

bookibooki

tempura shrimp, mayo, avocado, topped with
spicy tuna, bubu arare, honey kabayaki **13**

hokkaido

flash tempura lump crab, avocado aioli topped
scallop, black garlic, orange chili sauce **17**

smoking double tuna

spicy tuna, avocado, cilantro, topped with blow
torched escolar, serrano peppers, spicy mayo, sriracha **15**

hawaii x.o

yellowtail, avocado, jian aioli, shallots, topped with
cobia, lemon confit, kaiware, pink salt **14**

gundam

tempura coconut shrimp, avocado, asparagus, topped
with crispy kani, chives, spicy mayo, kabayaki **12**

coconut lobster

tempura lobster, avocado, masago, yuzu tartare,
toasted coconut, honey kabayaki **13**

lv

lump crab, tempura flakes, asparagus, orange chili
topped with blow torched sirloin kobe steak, creme
fraiche, chocolate demi glace **19**

ghost

tempura eel, jian aioli, kaiware, topped with blow torched
salmon, sweet chili, togarashi **13**

zen

smoked salmon, avocado, tempura flakes, topped with
tuna, sambal salsa, micro cilantro **15**

akami & unagi

spicy tuna, tempura kampyo, topped with BBQ eel,
avocado, kabayaki, micro basil, furikake **15**

pub belly

5 spice pork belly, brussels sprout, soy paper, cured
quail egg, miso sauce **13**

vietnamese summer

tuna, tempura shrimp, mixed greens, garlic miso aioli,
rice paper, grapes, nuoc mam **15**

laughing bird

roasted honey walnut, avocado, topped with tempura
laughing bird shrimp, tossed in wasabi aioli, chives **15**

one night in bangkok

tempura sweet potatoes topped assortment fish in
panang thai curry sauce **13**

fish sources

tuna	seasonal
salmon	faroe island
hamachi	seaka/japan
escolar	korea/equador
unagi	china
madai	kyushu island/japan
saba	norway
masago	china
cobia	panama
ikura	china
tobiko	china

parties of 6 or more subject to gratuity

items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food born illness.

homemade sweets

ask your server about the special dessert of the week!

C-4

chocolate lava cake with dulce de leche center and Madagascar bourbon vanilla ice cream and black lava salt. **9**

bangkok dreams

sticky rice, fresh mango sliced, coconut ice cream finished with toasted coconut flakes **8**

yuzu lemon curd

walnut streusel, saigon cinnamon meringue served with dulce de leche sauce and vanilla ice cream **9**

flaming creme brulee

seasonal flavors. paired with fresh fruit. **9**