starter

Osuimono
Traditional fish based clear soup
with shiitake mushroom and wakame seaweed

5

Appetizer Agedashi Tofu
Lightly deep-fried tofu in a dashi-based stock

7

Edamame
Soybeans seasoned with sea salt

6

Wakame Sunomono
Seaweed and cucumber dressed with a light & tangy vinaigrette dressing

6

ZEST Seafood Sunomono
A delicious combination of seafood and cucumber accompanied by a refreshing vinaigrette jelly

9

Tuna Avocado with Black Seaweed Sauce
Try this combination of popular flavours
This black seaweed sauce is preserved in house

10

Soba Crab Rolls
Buckwheat noodles & crabmeat wrapped with seaweed then deep-fried to a crispy perfection
& dipped in a flavourful stock

10

Tori Gyoza
Pan fried Japanese style dumplings with chicken and chive
12

salad

Spinach Gomaae
Try our variation: Spinach dressed with an original blend of saikyo miso & sesame paste

6

Mixed Mushroom Sauté
Shiitake, enoki &oyster mushroom, pan-fried with aromatic yuzu sauce & served with organic seasonal vegetables & a sesame dressing

14

Crab and Radish Sprouts
Steamed dungeness crabmeat mixed with radish sprouts served with a citrus ponze sauce

12

Tuna Tataki Salad
Lightly seared albercore tuna on fresh greens with creamy Japanese wasabi flabour dressing

15

Sashimi Salad
Slices of salmon, tuna, surf clam are laid on
Fresh organic spring greens
with soy sauce based dressing

15