



IZAKAYA WEEK

Moi

Ume Highball

Bubbly, fruity, fragrant

lichiko Saiten shochu, umeshu,
orange blossom, soda water

13

Apple & Cardamon Highball

Warm, spiced, elegant

Nikka Days Whisky, preserved apples,
cardamon, pine soda

13

Shiro Negroni

Captivating, bitter-sweet, aromatic

Dry white port, lichiko barley shochu, white bitter,
yuzu sake, chrysanthemum bitters

16

RAW

Porthilly Oyster, Sweet Sake, Finger Lime

5.5 (ea.)

House Pickles

6

Kombujime Bream Crudo , Tomato Ponzu 本田

12

Tuna Tartare, Nukazuke Cucumbers 本田

16

Bluefin Tuna Tataki, Karashi Miso, Grapefruit

19

SMALL PLATES

Corn Kakiage, Bonito Salt

8

King Oyster Mushroom, Watercress

8

Fig Tempura, Elderflower, Hojicha Salt

9

Grilled Corn, Black Garlic Butter, Surimi 本田

10

Prawn, Shiso Kushiya

11

Lamb Belly, Curry, Sesame

11

Steamed Fried Buns, Smoked Cod's Roe, Chilli Crisp

11

Cristal Prawns Okonomiyaki

12

Chicken Nanban, Tartare Sauce 本田

12

Dashimaki Tamago, Grilled Eel 本田

13

OVEN & GRILL

Baked Rice, Wild Mushrooms, Cacklebean Egg Yolk

26

Soboro Donabe - Baked Rice, Chicken, Spring Onions 本田

26

Katsudom - Baked Rice, Fried Pork Collar, Poached Egg 本田

26

Miso Cured Trout, Namayasi Leaves (220g)

40

Duroc Pork Chop, Yakiniku, Mustard Greens (650g)

58

36 Days Dry-aged Bone In Sirloin, Beef Sauce (750g)

130

SIDES

Namayasai Salad, Mustard Miso Vinaigrette, Pickled Pear

10

Grilled Summer Beans, Smoked Tofu, Shiso

14