

18-30
DEC
2023

SEASONAL SPECIALS

HIRAME SASHIMI 15 PER PC
yuzu oil, red chili, shiso vinegar

AKA EBI 22
mikan ponzu, uni, crispy rice puff

KING CRAB TEMPURA 32
chili coriander, ama ponzu

LARGE PLATES

- served with kombu whipped potato,
truffle cabbage salad and house pickle

DRY AGED RIB EYE 198
shiso chimichurri

KARAAGE QUAIL 98
mentaiko mayonnaise

PORCHETTA 78
apple brandy miso

DRINK

ATO EGG NOG (SERVES 2 - 3) 45
naked malt whisky, umeshu,
coffee shochu, whole egg, milk

SPECIAL EDITION