DINNER

NEON PIGEON
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SASHIMI

	3pc | 5pc
AKA EBI shio koji, shiso, lime	12 | 20
SALMON kombu cured salmon, ponzu gel	11 | 18
TUNA yuzu ponzu, pickles, cucumber dashi	12 | 19
TORO TATAKI wafu dressing, onion, wakami	18 | 29
HAMACHI wasabi, watercress miso, pickled shallot, pomelo	12 | 19
SASHIMI MORIAWASE	6pc 29 | 10pc 48


HAMACHI


SASHIMI MORIAWASE

Photos are for reference only. Actual dishes may vary in appearance.

CLICK HERE FOR BOOKINGS

KUSHIYAKI

minimum 2 pieces, price listed per piece

SHITAKE MUSHROOM 5
sea salt, tare, lime

SHISHITO PEPPERS 6
den miso, furikake, crispy garlic

PORK BELLY 5
curry salt, lemon

SHISO CHICKEN 7
chicken thigh, shiso, yuzu zest

CHICKEN TSUKUNE 8
minced chicken meatball, egg yolk, tare

CORN 6
miso butter, nori powder

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KUSHIYAKI

minimum 2 pieces, price listed per piece

CHICKEN SKIN 5
shichimi salt, yakitori sauce

PORK AND ASPARAGUS 7
pork, asparagus, barley miso

SWEET POTATO 5
butter, green onion

WAGYU TSUKUNE 10
minced wagyu, egg yolk, tare

A5 WAGYU GREEN ONION 12
wagyu ribeye, yuzu kosho butter

KUSHIYAKI MORIAWASE 6pc 29 | 10pc 48

KUSHIYAKI MORIAWASE

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SMALL PLATES

KARAAGE CHICKEN 14
crispy chicken thigh, sansho, citrus

CARAMELIZED BRUSSELS SPROUTS 15
kombu vinegar, furikake

FOIE GRAS TOAST 20
pickled apple, sweet onion soy, milk bread

DUCK GYOZA 20
foie gras, orange ponzu

FISH STICKS & CAVIAR 20
house made fish sticks, caviar, tartare sauce, lemon

KFC BAO per piece | 10
karaage chicken, soy glaze, gochujang aioli


DUCK GYOZA


FISH STICKS & CAVIAR


KFC BAO

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SMALL PLATES

SMOKED EGGPLANT 14
jalapeno dressing, jalapeno salsa

MUSHROOM BAO per piece | 10
maitake tempura, creamy jalapeno, teriyaki

MENCHI KATSU SANDO per piece | 10
minced wagyu, curry mayo, katsu sauce, pickles

FUTOMAKI 20
salmon, hamachi, tuna, yuzu soy, tobiko


MENCHI KATSU SANDO


FUTOMAKI

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WAGYU RAMEN NACHOS 20
wagyu chili con carne, pico de gallo, sour cream, cheese, lime

SHRIMP TEMPURA MAKI Ⓜ 18
shrimp tempura, creamy spicy mentaiko, cucumber

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LARGER PLATES

SHIO KOJI AGED PORK 34
hylife pork loin, barley miso, coriander, myoga

ALASKAN COD 38
black garlic miso, pickles, crispy garlic

SALT-BAKED HAMACHI COLLAR 25
ponzu, daikon, lemon

A5 WAGYU RIBEYE per 100g | 54
tare sauce, yuzu kosho ponzu, pickles


A5 WAGYU RIBEYE


SALT-BAKED HAMACHI COLLAR

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NOODLE/RICE

UNAGI FOIE GRAS DONABE 20
unagi, foie gras, rice, kinome

CARBONARA CUP NOODLE 18
udon, bacon, parmigiana cheese, egg yolk, black pepper garlic crunch

TRUFFLE MUSHROOM RICE 18
porcini, king oyster, egg yolk

CARBONARA CUP NOODLE


TRUFFLE MUSHROOM RICE

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CLICK HERE FOR BOOKINGS

DESSERT

NEON PIGEON
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MATCHA CRÈME BRULEE 12
umeshu, strawberry

CHOCOLATE TRIFLE 12
chocolate ganache, chocolate cake, whipped cream, miso almond brittle, dulce de leche

DIETARY LEGEND
vegetarian dairy free gluten free

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