

## MAKIMONO

### **veggie maki**

chef's daily selection 6

### **spicy crunchy salmon**

cucumber, avocado, chili ₪ 6

### **spicy crunchy tuna**

jalapeno, avocado, chili ₪ 8

### **negihama**

yellowtail, negi, tamari ₪ 6

## TASTINGS

### **foie gras gunkan**

duck liver 8

### **taraba nigiri**

king crab 7

### **machi cure**

smoked yellowtail, yucca crisp, marcona almond ₪ 6

### **yokai berry**

salmon, kale, asian pear, yuzu dashi ₪ 6

### **walu walu**

oak-grilled escolar, candied citrus, yuzupon, myoga 8

### **avocado nigiri (2 pc)**

yuzu kosho, tamari 3

### **sakana tempura**

tempura escolar, charred kimchi, cilantro 7

### **dumpling**

king crab dumpling, strawberry, calamansi, thai chili 10

### **yucca frites**

yuzu kosho, labneh, herb trinity 6

### **beef**

achiote, onion, jalapeno 8

## DRINKS

### **kara kyuri** 8

cold saké, yuzu, cucumber, thai chili

### **takara nigori** unfiltered saké 3

### **koshu** hot saké 3

### **sapporo** 16oz draft 4

### **white wine: m.a.n. family wines**

chenin blanc 2017 paarl 7 / 27

### **red wine: fantini**

sangiovese 2015 abruzzo 7 / 27