

## TSUKIJI SELECTION

**arakabu** rock fish ₺ 7 / 23

**engawa** flounder fin ₺ 8

**kamasu** brown barracuda ₺ 7 / 23

**kinmedai** goldeneye snapper ₺ 8 / 36

**kurodai** black snapper ₺ 7 / 23

**shima aji** striped jack ₺ 7 / 23

**steelhead trout** scottish ₺ 7 / 23

**tokujo uni japanese** sea urchin ₺ 12 / 40

**taraba** king crab 12

**wagyu gunkan** beef tartare, cured egg, aged soy ₺ 7

### **malpeque oyster**

asian pear, yuzu kosho, thai chili ₺ 5.5

### **kuro kani maki**

softshell crab, wasabi aioli, black furikake 18

### **hana kyuri maki**

hamachi, cucumber, spicy ponzu, roasted jalapeno, avocado ₺ 14

### **maguro tataki**

bigeye tuna, mustard ponzu, okra, myoga ₺ 25

### **gyumaki**

gyutoro, yucca furikake, roasted tomato tahini, parsley stem 12

### **midori uzura**

quail, ramp puree, yucca pave ₺ 21

### **buta ninjin**

pork belly, braised kale, red eye gravy 15

### **taraba daio**

king crab, english pea, preserved grapefruit, crème fraiche 28

### **madai crudo**

japanese sea bream, thai chili, peach, yuzu vinaigrette ₺ 23

### **kinoko hot rock**

smoked king trumpet mushroom, thai lime, vegan ponzu 13

### **gyuken soffrito**

72-hour wagyu shortrib, sunchoke, soffrito 22

### **sweet corn semifreddo**

blueberry mousse, quinoa, blueberry kosho 9

### **miso panna cotta**

blackberry, coconut, barley 9

### **seasonal trio**

lychee lemongrass, strawberry coconut, peach 9