

Signature Cocktails

VOID



THE HOLY POTION | 56

Bacardi Carta Blanca, Cherry liqueur, Orange Peels Syrup
Butterfly Pea tea. Floral, Aromatic and Magical

WIND



MOUNT FUJI | 58

Bombay East gin, Julius Bitters, Sake, Mint, lime, green apple
Fresh and Herbal

FIRE



THE FIREBIRD | 64

Don Julio Reposado, Mezcal, Fernet Branca, Lapsang Souchong, lemon and a secret fire dust. Sweet, Smoky and spicy

WATER



NYMPHAEA | 60

Grey Goose vodka, Pears, Matcha Liquor, Lime, Rose water
Floral and Fruity

EARTH



GOMA | 58

Shochu, Tahini, Cardamom syrup, Suze, Angostura
Bitter, Egg white. Nutty and Aromatic

Wine

GLASSES

SPARKLING

Cordon Negro, Brut N.V, Freixenet, Penedes, Spain | **45/180**

WHITE

Gewürztraminer, Josef Drathen, Rhein, Germany 17' | **49/190**

Chardonnay, Tzuba, Judean Hills, Israel 17' | **53/205**

Med White, Amphorae, Ha'Carmel, Israel 18'

Petit Chablis, J.Moreau & Fils, Bourgogne, France 17' | **58/245**

Rosé M Minuty ,Minuty , Cotes de Provence, France 18' | **58/245**

RED

Reserve Malbec, Trivento, Mendoza, Argentina 17' | **49/190**

Cabernet Sauvignon, Tzuba, Judean Hills, Israel 15' | **51/205**

Pinot Noir, Bouchard Aine&Fils, Bourgogne, France 16' | **56/245**

Muga, Rioja Reserva, Spain 14' | **64/320**

BOTTLES

WHITE

Lahat Lavan, Itay Lahat, Judean Hills, Israel 17' | **330**

Chardonnay Blanc du Castel, Castel, Judean Hills 15' | **390**

Riesling Grand Cru, Schlumberger, Alsace, France 14' | **450**

Sancerre Cuvée Silex, Fournier, Loire Valley, France 16' | **590**

Chablis, Valmur, Grand Cru, J. Moreau & Fils, Bourgogne 14' | **830**

RED

Syrah and Stems, Mia Luce, Upper Galilee, Israel 17' | **340**

Grand Vin, Castel, Judean Hills, Israel 14' | **490**

Amarone Classico, Cesari, Valpolicella, Italy 14'/15' | **580**

Lamaione, Castelgiocondo, Frescobaldi, Tuscany, Italy 14' | **890**

Vintage years may vary

Sake

KIKUSUI JUNMAI GINJO

Glass (120 ml) | **58**

Bottle (300 ml) | **140**

PERFECT SNOW (NIGORI)

Glass (120 ml) | **44**

Bottle (300 ml) | **100**

BENI KIKUSUI UMESHU

Glass (120 ml) | **66**

Bottle (500 ml) | **290**

Starters



SASHIMI TURO SALOMON | 55

Salmon toro in fonzo soace with tugarashi and ikora

HAIKU WAKAME SALAD | 67

Cucumber and seaweed salad, root vegetables with burned tuna slices in japanese goma sauce

Sushi



VEGAN ROLL | 53

Campio, sweet potato in tamera, cucumber and asparagus, covered in avocado

GREEN ROLL | 55

Avocado, cucumber, cream cheese, asparagus, green onion covered in leaf salad and chives

SALMON GRILL | 69

Baked salmon, avocado, sweet potato and green onion covered in burned salmon teriyaki and spicy mayo with chives touches

SPICY TUNA | 71

Red tuna chopped with spicy japanese seasoning, avocado and cucumber covered in tuna, tamera chips and chili

SAKURA | 75

Burned tuna, salmon, avocado, oshinko, chives covered in tobiko and ayoli wasabi

SALMON IKURA FUTOMAKI | 76

Salmon, avocado, cucumber, oshinko and chives covered in ikora

GROUPEL ROLL | 81

Grouper in tamera, asparagus, green onion covered in avocado, spicy mayo and chili

SAMURAI | 85

Red tuna, avocado, chives covered in hamachi fish, lemon and tugarashi

TRICOLOR | 87

Red tuna, salmon, hamachi fish, avocado covered in cucumber

Combinations



COUPLE COMBO | 450

4 roll, 4 nigiri, 6 sashimi

CHEF COMBO | 790

7 roll, 6 nigiri, 9 sashimi

Sashimi



4 - 5 P C S

SALMON | 41

TUNA | 51

HAMACHI | 53

Nigiri



2 P C S

SALMON | 45

TUNA | 61

HAMACHI | 65

Desserts

MUCHI | 59

Vegan & Gluten free

Tradition Japanese desert with fresh taste of fruits

SWEAT & SALTY | 52

Harmony of different tastes

White chocolate, oreo cookies, pieces of salty pretzel,
nougat cream with hazelnuts, with topping of 24K gold