

STARTERS

TORO & CAVIAR 149 PLN

Bluefin tuna toro tartare / Antonius 4* caviar / cayenne oil
shoyu dashi / yuzu kosho / yuzu crème fraîche / sesame waffle
coriander sprouts / jalapeño

SNAILS 75 PLN

Snails / loomi miso butter / salsa verde / watercress / shokupan

SEA BASS CEVICHE 87 PLN

Sea bass / tiger milk with yuzu / cantaloupe melon / lotus chips
coriander / pandan leaf oil / jalapeño

FOCACCIA 25 PLN

Wagyu focaccia / shoyu brown butter

SECOND COURSES

TUNA SASHIMI 121 PLN

Bluefin tuna / spicy shoyu / ponzu jelly / wasabi / quail eggs
daikon / spicy kabosu kosho paste

HAMACHI SASHIMI 140 PLN

Hamachi / truffle / spring onion shoyu / truffle fromage blanc
hazelnut oil / sansho pepper / roasted spring onion / cherry tomato
potato tulle cooked in dashi broth / perilla

BEEF TARTARE 80 PLN

Beef tenderloin tartare / Nikkei wasabi / smoked aioli
egg yolk jelly / Kizami wasabi / pickled shallots with Togarashi
tapioca chips with nori seaweed / wasabi salt

POTATO SARADA 64 PLN

Potato / ikura / miso mustard mayo / spring onion / confit egg yolk
potato glass chips / cucumber no-sunomono / togarashi

SCALLOPS 140 PLN

Scallops / brown butter / shiso tiger / puffed rice with wasabi
roasted garlic & shiitake aioli / shimeji mushrooms
Thai basil / coriander

MAIN COURSES

BLACK COD 140 PLN

Black cod fillet / miso mustard / shiso oil / koji tomato
celery and apple jelly / mizuna / perilla

VEGE 79 PLN

Hokkaido pumpkin in tempura batter / poached egg in tempura
batter tentsuyu / ponzu aioli / pepper sauce
Agedashi tofu / mushroom broth / shimeji mushrooms
enoki mushrooms / perilla leaves / spring onions / chive oil
Yuzu-kombu pickles made from daikon radish and beetroot
togarashi

TONKATSU 121 PLN

Złotnicka pork / white cabbage / pickled daikon / mustard aioli
tonkatsu sauce / wasabi / Yamitsuki cucumber / katsuobushi
flakes / miso soup / wakame / shiitake / spring onion

WAGYU A5 GRILL 205 PLN

Wagyu A5 roast beef / yakiniku / nameko mushrooms
chestnut mushrooms / mizuna / rice / furikake
confit egg yolk / dashi tsuyu

WAGYU KATSU SANDO 275 PLN

Wagyu A5 tenderloin / shokupan / truffle aioli / tonkatsu sauce
addictive cabbage / lemon pepper / ponzu-glazed persimmon
+ Antonius caviar 4* (99 PLN)



DESSERTS

YUZU COCO 41 PLN

White chocolate and kaffir lime mousse
coconut cream / yuzu jelly miso caramel
sesame sponge cake / coconut meringue

MOCHI 21 PLN

Mochi / vanilla cream
salted caramel ganache
nut praline / cherry sauce