

# RAW BAR

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Sea urchin 1pc.....	450
Sea bass ceviche .....	1290
Jolie Oyster (Namibia).....	750
Murotsu Oyster (Japan).....	850
Sea urchin, scallop, grapefruit .....	890
Sea urchin, marmalade, black caviar.....	550
Sea urchin, langoustine tartare, black caviar.....	720
Salmon, truffle, kumquat .....	1490
Carpaccio hamachi, truffle.....	2100
 Flat tuna tartare with honey shiso and caviar .....	1650
 Special salmon tartare with homemade mayo and guacamole.....	2250
Marble beef tartare, shiitake, enoki, pickled yolk.....	1250
Carpaccio wagyu, truffle .....	4500

IF YOU HAVE ANY FOOD ALERGIES PLEASE INFORM OUR TEAM


# SUSHI

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Ama Ebi sushi.....	850	Wild sea bass sushi.....	650
Eel sushi.....	650	Hamachi sushi.....	1200
Assorted sushi.....	3900	Bluefin tuna sushi.....	1250
Scallop sushi.....	850	Toro tuna sushi.....	2450
Sushi wague, truffle.....	2550	Wague sushi.....	2150
Salmon sushi.....	650		





# SASHIMI

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Assorted sashimi.....	7900	Sea bass.....	790
 Scallop, truffle dressing.....	1450	Scallop.....	1100
Salmon.....	790	Bluefin tuna.....	1890
Hamachi.....	1690	Toro tuna.....	3600
Ama Ebi.....	1200		







# ROLLS

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Akami roll with tuna and uni.....	2400	Foie gras, figs roll.....	1490
 Grilled salmon roll with smoked eel and crab.....	1950	Salmon roll, crab, mango.....	1350
 Sea bass roll, young asparagus and ponzu truffle.....	990	Crab and foie gras open roll.....	850
 Crispy roll with scallop and mango mayo.....	2350	Wagyu truffle roll.....	2750
 Salmon sashimi roll, unagi-lime.....	1750	Roll tuna, truffle sallop.....	1350
		Tempura shrimp roll, asparagus.....	1050


# SNACKS AND SALADS

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 Wasabi Shrimp Popcorn .....	990
 Roti with shrimp and smoked aioli .....	950
Robata-grilled corn.....	750
Kimchi mushrooms.....	750
Baked sea urchin, foie gras, truffle .....	1050
Baked sea urchin, crab.....	1090
Eel and foie gras tostada.....	1050
Wagyu sandwich.....	3900
 Chinese mashed cucumbers with Kamchatka crab and cashews.....	1250
Salad with asparagus and japanese mushrooms .....	1590
Crab salad, romaine, apple.....	1650
 Crispy eggplant with avocado and kimchi tomatoes.....	920
 Sweet tomatoes with smoked eel and stracciatella .....	1050
 Crispy duck salad with hoisin sauce.....	1950

# SOUPS

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 Tom Yum with seafood and shiitake mushrooms.....	1190
Asian-style duck soup .....	920
Grilled salmon miso ramen .....	980

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# DOUGH

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Assorted dim sum .....	1250	Crab dim sum.....	1250
Beef tongue bao.....	650	Mushroom dim sum.....	750
Scallop, shrimp and foie gras wontons .....	1350	Beef dim sum.....	750
Sea bass and goji dim sum.....	1450	Shrimp dim sum .....	850

# MAIN

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Unadon.....	1750	Shrimp and shimiji doshirak .....	1550
Burger with foie gras and truffle .....	1050	Octopus and volgole noodles.....	1950
Wagyu and foie gras doshirak.....	2950	Steamed wild sea bass with two types of sauce (per 100g) .....	900
Doshirak with crab.....	1850	Robata grilled octopus, chimichurri... ..	3200
Doshirak with truffle and black caviar .....	1650	Duck with muer mushrooms.....	1950
 Unagi Ribeye with sweet potato fries.....	4700	Robata chicken in pepper sauce.....	1590

# DESSERTS

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Fried rice, caramel and coffee .....	650
Milk cake with mango.....	850
Tropical caramel, mango-passion fruit-coconut cream, caramel chocolate cream .....	1100
Truffle - dark chocolate .....	950
Yogurt ice cream with salted caramel, crunchy chocolate, pecans and meringue .....	1250
Meringue with custard and mascarpone, raspberry-lychee sorbet and caramelized pistachio.....	1850
Handmade candy .....	190

## ICE CREAM

Fried rice .....	250
Yogurt .....	250
Creamy tonka beans.....	250
Chocolate - Japanese whiskey.....	250
Matcha .....	250

## SORBET

Raspberry - Lychee.....	250
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# T E A

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## C L A S S I C

Dragon Well Green Tea .....	700
Tie Guan Yin Oolong .....	700
Mount Huangshan Yellow Tea .....	700
Dahunpao Oolong .....	700
Golden Eyebrow Black Tea .....	700
Palace Shu Puer .....	700

## C E R E M O N I A L

Honey Orchid Oolong .....	1200
Oolong Lao Te Guan Yin .....	1200
Heaven and Earth black tea .....	1200

## F R A G R A N T

Green tea with jasmine .....	650
Milk Oolong .....	650
Black tea with bergamot oil .....	650
White honey from Japanese lime tree .....	70

## T I Z A N S

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Signature mix B12 .....	700	Japanese linden.....	600
Nepalese chamomile .....	600	Mountain herbs.....	600
Mix of herbs with sagan-dailya.....	700	Buckwheat.....	600

## C O F F E E

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Espresso.....	300	Latte-macchiato.....	350
Filter.....	300	Raf .....	400
Cappuccino.....	350	Matcha latte.....	500
Flat White.....	350		

\*we can make non-caffeine coffee and with alternative milk 50


# SPECIAL

COFFEE	<b>Made in China</b> .....	550
	Raf with plum and baked apricot	
COFFEE	<b>Thai Hi</b> .....	600
	Coffee filter, thai mango, coconut, sandalwood with bergamot puree and pineapple syrup	
COFFEE	<b>Tales of Seoul</b> .....	550
	Maple syrup, almond milk, espresso, soy sauce	
MATCHA	<b>The Heart of Japan</b> .....	600
	Coconut milk, matcha, condensed milk, currant syrup, crushed cherries with tonka beans	
TEA	<b>Cherry blossom</b> .....	600
	Camomile tea, cherry, tonic, cherry syrup, lime concentrate	
TEA	<b>Ikigai</b> .....	600
	Black tea with ginger, tangerine and tarragon	
TEA	<b>Shibumi</b> .....	550
	Green tea with aloe, apple and lime	
TEA	<b>Mujō</b> .....	700
	Buckwheat tea with sea buckthorn, custard cookies and grapefruit	



# WATER

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 Water KM20 H2O   0,75 .....	750
*designed specially for Alba Group in collaboration with ASKERI GALLERY	
B12   0,5 .....	550
water enriched with Ca and Mg	
San Benedetto   0,75 still   sparkling.....	1000
Fuji   0,78 still.....	1800
Dausuz   0,275 still   sparkling .....	400
Dausuz   0,85 still   sparkling.....	750

# SOFT DRINKS

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Coca-Cola.....	350	Nunchi Original Dry Tonic .....	500
Coca-Cola Zero.....	350	Juice (apple, tomato, cherry).....	300

# FRESH JUICE

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Apple.....	450	Orange .....	600
Carrot.....	400	Grapefruit.....	600

# LEMONADES

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Aloe, grape, plum .....	550	Apple, lime, cannabis.....	550
Lavender, bergamot, lychee .....	550		

## A P E R I T I F 50ml

Beluga Botanicals Cucumber & Mint 600

## V O D K A 50ml

Beluga Noble 600

Beluga Transatlantic Racing 750

Beluga Gold Line 1300

## G I N 50ml

Atxa 650

Bombay Sapphire 750

Bombay Bramble 800

135° EAST Hyogo Dry 800

Akori Cherry Blossom 850

Mare 1200

Hendrick's 1900

## C O G N A C 50ml

Camus VS 1200

Camus VSOP 1700

Hine Rare VSOP Fine Champagne 2000

Hine Cigar Reserve XO 3700

## W H I S K E Y 50ml

### SCOTLAND

Dewar's 8 YO 600

Grant's Triple Wood 750

Monkey Shoulder 1700

Glenfiddich 12 YO 2200

### IRELAND

Bushmills Black Bush 750

Tullamore Dew Irish whiskey 900

### JAPAN

Hatozaki 800

Shinobu Blended Whisky

Mizunara Oak Finish 1000

Chiyomusubi Heavy  
char cask finish 1200

### USA

Jack Daniel's 750

Wiseman Kentucky Owl Bourbon 1400

## TEQUILA 50ml

Jose Cuervo 1800 Blanco	700
Jose Cuervo 1800 Anejo	900
Jose Cuervo 1800 Cristalino Anejo	1800
Clase Azul Reposado	9500

## RUM 50ml

Old Monk 7 Years Old	500
Plantation Three Stars	800
Plantation Original Dark	800
Plantation Pineapple	1300
Botucal Diplomatico Reserva Exclusiva	1000
Zacapa 23	2100

## BITTERS AND AMARO 50ml

Martini Reserva Bitter	600
Leibwachter	550
Aperol	500
Branca Menta	600
Fernet Branca	600
Amaro Montenegro	600

## VERMOUTH 75ml

Martini Extra Dry / Bianco / Fiero	650
Martini Reserva Rubino	750

## SPARKLING WINE

Martini Prosecco 0,187	1500
Martini Asti 0,75	5000

## BEER

Lucky Budda 0,33	700
Sapporo 0,33	750
Asahi 0,33	700
Tsintao 6/a 0,33	500

