

COCKTAILS

- OLD MONTRÉAL FASHION / 12**
JIM BEAM, JACK DANIEL'S NO7, BLACK WALNUT BITTERS, MAPLE SIRUP
- PLUM'S CUP / 13**
PIMM'S, GEIKKEKAN PLUM, LIME, GINGER BEER
- BONSAI / 17**
CIRKA GIN, HAKUTSURU JUNMAI, LIME, GRAPEFRUIT JUICE
- BRUCE SAN / 14**
CIROC, LITCHI, LIME, SIMPLE SIRUP
- MADAME GAO / 13**
BOURBON BULLEIT, APEROL, MARTINI ROSSO, LEMON
- TSURI TEQUILA / 16**
JALAPENOS, JOSÉ CUERVO SILVER, MOMO PEACH, LIME, SIMPLE SIRUP AND JALAPENOS
- SINGAPORE SLING / 16**
TANQUERAY, BENEDICTINE B&B, CHERRY BRANDY, COINTREAU, LIME
- LIKE A CEASAR / 16**
KETEL ONCE, HAKUTSURU JUNMAI, SRIRACHA AND PONZU SAUCE, CLAMATO, CHIPS OF THE MOMENT
- ORANGE HIZASHI / 15**
GRAND MARNIER, KETEL ONE, LIME JUICE, EGG WHITE, ORANGE BITTERS
- JAPANESE COCKTAIL / 13**
ST-RÉMI VSOP, ORGEAT, BITTERS
- VIEUX TOKYO / 15**
HENNESSY VS, BERENTZEN APPELKORN, THYM AND CINNAMON SIRUP, SARAH COLE APPLE CIDER
- PINKY GINGER / 12**
SMIRNOFF, CHAMBORD, RASPBERRY, GINGER, CRANBERRY
- SUIKA POP / 18**
MIDORI, TANQUERAY, LIME, CHANDON BRUT, BOOZI POP
- HAI HANA / 15**
BOMBAY SAPPHIRE, ST-GERMAIN, SOCHU BUNGO TARO, LIME, CUCUMBERS
- KYAPUTEN / 16**
CAPTAIN MORGAN WHITE, CAPTAIN MORGAN BLACK, COINTREAU, PINNEAPPLE JUICE, ORGEAT

SUSHI BAR

MORIAWASE CHEF CHOICE

- NIGIRI / 7 PCS - 23 / 14 PCS - 39**
SASHIMI / 10 PCS - 23 / 20 PCS - 39

MAKIS

- CLASSIC MAKIS / 12 PCS - 25**
CHEF'S MAKI / 28 PCS - 39

5 PIECES

- TEMPTATION / 14** SOY PAPER, HONEY MAYONNAISE, CRAB MEAT, TEMPURA SHRIMP, AVOCADO, TOBIKO
- SHOGUN / 17** EEL, SPICY SALMON, KAMPIO, SHISO, TAKUAN

6 PIECES

- HARU / 16** TUNA, SALMON, ALBACORE, KANIKAMA, TAKUAN, TOBIKO, ROLLED IN CUCUMBER
- UNA KYU / 10** EEL, CUCUMBER
- FURAIOMAKI / 12** FRIED CHEF CHOICE MAKI

8 PIECES

- GAI-JIN / 17** CARAMELIZED ONIONS, TEMPURA CHEESE, AVOCADO, BEEF SASHIMI
- SNAKE / 15** SPICY TUNA, SHRIMP TEMPURA, AVOCADO
- RAINBOW / 15** SHRIMP TEMPURA, TUNA, SALMON, ALBACORE, ESCOLAR, AVOCADO
- KIMONO / 14** TUNA, SALMON, ASPARAGUS TEMPURA, UNAGI SAUCE

TASTING MENU / 55

+26 FOR A 4 GLASSES SAKE TASTING

MENU MUST BE TAKEN BY ALL GUESTS AT TABLE

IZAKAYA

TORIAEZU

IN THE MEANTIME

SAPPORO BIRU / 7 / 10 / 16

🍷 **EDAMAME / 6** SOY BEANS WITH SHICHIMI TOGARASHI

EDAMAME / 6 SOY BEANS WITH SEA SALT

GYOZA DUMPLINGS / 9 PAN-FRIED PORK DUMPLINGS, SESAME SOY

GYOZA DUMPLINGS / 9 PAN-FRIED CHICKEN DUMPLINGS, SESAME SOY

GYOZA DUMPLINGS / 9 FRIED VEGETARIAN DUMPLINGS, SESAME SOY

NAGOYA CHICKEN WINGS / 12 SOY-MIRIN GLAZED WINGS WITH BLACK PEPPER

COLD

BEEF SASHIMI / 14 CRISPY GARLIC, GREEN ONION, PONZU

TATAKI KIHADA / 14 TUNA, PONZU, JALAPENOS, GREEN ONIONS, CRISPY TARO

TATAKI SAKE / 13 SALMON, PONZU, IKURA, GREEN APPLE

SALMON SPRING ROLL / 9 MESCLUN, AVOCADO, SPICY MAYO, TOBIKO

TUNA SPRING ROLL / 10 MESCLUN, AVOCADO, SPICY MAYO, TOBIKO

SCALLOP SPRING ROLL / 13 MESCLUN, CUCUMBER, SPICY MAYO, TOBIKO

VEGETERIAN SPRING ROLL / 7 MESCLUN, OSHIGO, AVOCADO, CUCUMBER, CARROT

WAKAME / 7

SALADS - VEGETABLES - TOFU

MISO SOUP / 5 TOFU, GREEN ONION, SEAWEED AND SHIITAKE MUSHROOMS

SASHIMI SALAD / 19 FISH OF THE DAY, MESCLUN, YUZU VINAIGRETTE

SPINACH GOMAAE / 9 STEAMED SPINACH, BLACK SESAME VINAIGRETTE

SEAWEED KAISO / 9 MESCLUN, WAKAME, SESAME, CHERRY TOMATOES

GRILLED EGGPLANTS / 12 SERVED WITH A FERMENTED TOFU SAUCE, BONITO FLAKES, NORI AND BRUSSELS SPROUTS CHIPS

SHIITAKE MUSHROOMS / 8 KUSHIYAKI SAUCE

AGEDASHI TOFU / 8 FRIED TOFU, BONITO, NORI AND SOYA DASHI

KIMCHI / 5 SPICY FERMENTED VEGETABLES

RICE - NOODLES

🍷 **YAKI UDON / 15** JAPANESE UDON NOODLES SAUTÉED WITH CHICKEN, MUSHROOMS, KIMCHI AND BONITO

HAMACHI BIBIMBAP / 20 HAMACHI SASHIMI, KIMCHI, VEGETABLES AND EGG YOLK OVER STEAMED RICE WITH GOCHUJANG SAUCE

STEAMED RICE / 3

MEATS

GYUYAKI AKA MISO / 12 RED MISO MARINATED BEEF SKEWERS

CHICKEN YAKITORI NEGIMA / 9 CHICKEN AND GREEN ONION SKEWERS

KAKUNI PORK / 10 SLOW-COOKED PORK BELLY

GYUTAN BEEF TONGUE / 9 YAKINIKU SAUCE

🍷 **KARAAGE CHICKEN / 10** BREADED CHICKEN AND GARLIC MAYONNAISE

FISH - SEAFOOD

EBI MAYO SHRIMPS / 19 JUMBO FRIED SHRIMPS, WASABI MAYO

FRIED IKA CALAMARIS / 16 FRIED CALAMARIS WITH SPICY MAYO

MORIAWASE TEMPURA / 11 SHRIMPS AND SEASONAL VEGETABLES

OKONOMIYAKI CRÊPE / 15 JAPANESE SEAFOOD CRÊPE

GINDARA SAIKYO YAKI / 25 WHITE MISO AND SAKE MARINATED BLACK COD

TAKOYAKI / 12 FRIED OCTOPUS BALLS, YUZU MAYONNAISE, OKONOMI SAUCE, AONORI, SHALLOTS, WONTON CHIPS

