

# GAKU MENUS

<b>DISCOVERY MENU</b> Edamame   Sashimi   Mushroom gyozas   Selection of 4 nigiris and 1 Uramaki excluding caviar and wagyu   Miso Soup   Dessert of your choice	130.-
<b>OMAKASE MENU “お任せ”</b> Let yourself be guided by the Chef's selection of hot and cold dishes. Menu served for the whole table.	170.-
<b>WAGYU MENU</b> Exceptional Japanese wagyu beef menu Edamame   2 Gyozas   2 Nigiris   2 Temakis   1 Uramaki   Wagyu 80 gr   Dessert of your choice	290.-

## COLD DISHES

### TARTARES AND SASHIMIS

<b>SCOTTISH SALMON SASHIMI</b> Ikura, tobiko, yuzu chili sauce	24.-	<b>SALMON TARTARE</b> Avocado, ikura, wafuu sauce	32.-
<b>HAMACHI SASHIMI</b> Tobiko, yuzu chili sauce	30.-	<b>TUNA TARTARE</b> Avocado, caviar, truffle soy sauce	38.-
<b>TUNA SASHIMI</b> Caviar, ponzu sauce	34.-	<b>HAMACHI TARTARE</b> Avocado, caviar, truffle soy sauce	34.-

### SALADS

<b>MARINATED SEAWEED AND CUCUMBER SALAD</b> Yuzu Ponzu Vinaigrette	12.-
<b>HIYASHI CHŪKA</b> Cold soba noodles, pickled veggies, goma sesame sauce	24.-
<b>LOBSTER, SNOW CRAB AND MIXED GREENS SALAD</b> Truffle soy sauce	58.-

### YAKI ONIGIRIS

<b>CRISPY RICE SERVED BY 2 PIECES WITH THE TARTARE OF YOUR CHOICE</b>	
<b>YAKI TUNA</b>	9.-
<b>YAKI HAMACHI</b>	9.-
<b>YAKI SCOTTISH SALMON</b>	9.-

### NIGIRIS 1 PIECE

<b>SCOTTISH SALMON</b> Teri-mayo, sesame	8.-	<b>FATTY SALMON (ABURI) (flamed)</b> Teri-mayo, fried onions	9.-
<b>SEABASS</b> Ume, shiso	8.-	<b>TUNA</b> Yuzu chili	12.-
<b>SCALLOP</b> Fingerlime, lemon salt	8.-	<b>TORO TUNA</b> Caviar	16.-
<b>HAMACHI</b> Spicy daikon, yuzu chili	9.-	<b>SCAMPI</b> Caviar, sesame oil	20.-
<b>IKURA</b> Gunkan style	10.-	<b>A5 JAPANESE WAGYU BEEF</b> Yuzu chili, chives	20.-
<b>GRILLED EEL</b> Unagi sauce	9.-	<b>CAVIAR</b> Gunkan style	35.-

### MAKIS 8 PIECES

<b>GOAT CHEESE</b> Arugula, cashew, honey-mustard sauce	20.-	<b>FLAMED SALMON AND TARTARE</b> Green asparagus, spicy wafuu sauce	28.-
<b>SPICY TORO TUNA</b> Tempura flakes, spicy mayo	24.-	<b>SMOKED EGGPLANT AND GRILLED EEL</b> Avocado, dashi mayo sauce, unagi sauce	32.-
<b>SHRIMP TEMPURA</b> Avocado, sesame, terimayo sauce, unagi sauce	26.-	<b>RAINBOW</b> Crab, avocado, tobiko, salmon, tuna, yellowtail, unagi sauce	36.-
		<b>WAGYU</b> Avocado, arugula, black garlic, fried onions, unagi sauce	50.-

### TEMAKIS 1 PIECE

<b>SALMON</b> Ginger	10.-	<b>TORO TUNA</b> Spicy mayo, puffed rice	15.-
<b>CRAB MAYO</b> Avocado, tobiko	13.-	<b>A5 JAPANESE WAGYU BEEF</b> Yuzu-chili	30.-

## SUSHIS

## HOT DISHES

### VEGETARIAN

<b>MISO EGGPLANT</b> Yuzu miso sauce	25.-
<b>MUSHROOM GYOZAS</b> Sesame soy sauce	24.-
<b>VEGETABLES TEMPURA</b> Teriyaki sauce	22.-

### FRIED DISHES

<b>SHRIMP TEMPURA</b> Ebimayo sauce, Madras curry	26.-
<b>KARAAGE CHICKEN</b> Spicy mayo	27.-

### FISHES

<b>BLACK COD</b> Yuzu miso sauce	56.-
<b>SALMON TATAKI</b> Teriyaki sauce, ginger, coriander	32.-

## WAGYU SPECIALTIES

<b>WAGYU 80g</b>	99.-
<b>RIBEYE STEAK 250g</b>	280.-
<b>WAGYU FOIE GRAS GYOZAS (2 pieces)</b>	24.-
Sesame soy sauce	

### SIDES

<b>EDAMAME</b> Salty or spicy	6.-	<b>VEGETARIAN FRIED RICE</b> Soy and sesame sauce, garlic, carrots, onions, ginger	9.-
<b>MISO SOUP</b>	8.-	<b>UDON NOODLES</b> Sesame, coriander	9.-
<b>JAPANESE WHITE RICE</b>	6.-		