

SUNSET AT ROOF TOP

OYSTER

Gillardeau with your choice of vinaigrette

Yuzu garlic / ponzu / raspberry Tosazu 30

TAR-TAR CHIPS

Roasted beetroots (v) *Spicy Goma-miso sauce* 13

Tuna *Yaki-miso sauce* 17

Salmon *Chili miso sauce* 14

Whitefish *Jalapeno Aioli* 15

SHUKO

Soba salad *Goma-dare vinaigrette* 38

Sashimi spoons *Chef's selection* 55

Salmon tartare *Jalapeno-wasabi vinaigrette* 63

Beef tataki *Ginger-jalapeno ponzu & crispy soba* 56

Shrimp tempura (3 pieces) *Grated spicy sesame* 54

Vegetable tempura (v) *Grated radish, grated ginger, shojin ten-dashi broth* 38

Steamed mini buns selection *Beef burger / shrimp tempura / vegetables* 95

SUSHI ROLL

3 pieces / 6 pieces

Spicy tuna roll 32/55

Spicy salmon roll 30/47

Whitefish salad roll 47

Shrimp tempura roll 47

Soft shell crab salad roll 63

Eel and foie gras roll 57/98

Assorted vegetable Rol 42

WEEKEND LUNCH

A LA CARTE

TAR-TAR CHIPS

Roasted beetroots (v) Spicy Goma-miso sauce	17
Tuna Yaki-miso sauce	22
Salmon Chili miso sauce	18
Seasonal Whitefish Yuzu aioli	20
Lobster Yuzu jalapeño aioli	24

COLD SHUKO

Tuna tartare Goma-soy, crispy buckwheat soba-cha, crispy rice paper, nori seaweed	82
Seared beef fillet Tataki Jalapeño ponzu, cress salad, crispy buckwheat soba tea	75

HOT SHUKO

Miso soup Tofu, wakame seaweed, spring onion	24
Assorted fish and seafood miso soup Chilli garlic	34
Assorted mushroom miso soup (v) Truffle oil	28
Green tea buttered whitefish tempura Seasonal vegetables, green tea salt	84
Lobster (Half) tempura Seasonal vegetables, 3 dipping sauces	109
Vegetable tempura (v) Grated radish, grated ginger, shojin ten-dashi broth	46
Aged Sirloin Bonito tare sauce	76
Whitefish Toban Yaki Assorted mushrooms, sake-soy	98
Steamed mini burger buns with mushroom tempura (v) Yuzu aioli	36
Steamed mini burger buns with shrimp tempura Chilli sweet soy, spicy sesame	39

SUSHI ROLL

3 pieces / 6 pieces	
Spicy tuna roll	42/74
Whitefish salad roll	58
Shrimp tempura roll	56
Soft shell crab salad roll	78
Eel and foie gras roll	67/130
Assorted vegetable Roll	52

WEEKEND LUNCH

A LA CARTE

SUSHI / SASHIMI

TUNA

Traditional style	24
Zuke <i>Marinated in house blended soy, topped with kizami wasabi</i>	26
Aburi <i>Seared tuna topped with spicthy goma-miso sauce</i>	26

SALMON

Traditional style	18
Zuke <i>Marinated in house blended soy, topped with carmelized onion jam</i>	20
Aburi <i>Sake-toro Infused with yuzu topped with yuzu aioli</i>	22

SEA BASS

Traditional style	20
Yuzu kosyo <i>Yuzu garlic infused sea bass topped with yuzu kosyo</i>	22
Ceviche style <i>Ceviche sauce infused sea bass topped with caviar</i>	24

LOBSTER

Traditional style	20
Yuzu kosyo <i>Infused with yuzu topped with yuzu kosyo</i>	42
Miso bisque <i>Topped with Miso bisque sauce</i>	42

EEL

Traditional kabayaki style	28
Uzaku <i>Tosazu pickled cucumber, ginger and sesame</i>	31
Foie gras <i>Pan fried foie gras and sweet soy</i>	34

OTHER NIGIRI

Shrimp <i>Blanched crystal shrimp traditional style</i>	29
Octopus <i>Traditional Edomae style braised sakura-ni octopus</i>	29
Foie gras <i>Pan fried foie gras gunklan style sushi with sweet soy</i>	41
Ikura <i>Yuzu soy infused salmon roe gunkan style</i>	28

VEGETABLE NIGIRI

Shitake <i>Grilled and yuzu soy infused shiitake mushroom nigiri</i>	16
Avocado <i>Avocado nigiri with yuzu-jalapeño aioli and tempura flakes</i>	16
Pickled radish <i>Yuzu Amazu pickled radish</i>	16

WEEKEND LUNCH

180 NIS PER GUEST

A dish of your choice from each section.

Dishes are served to the middle of the table in a sharing concept

ICHI NO ZEN

A selection of Japanese style Mezze

NI NO ZEN

Little gem lettuce salad (v) Paper thin vegetables, onion wasabi vinaigrette

Soba noodle salad (v) Japanese buckwheat noodle, cress salad, crispy buckwheat soba-cha grain, goma-dare vinaigrette

Nasu miso (v) Double cooked egg plant with caramelized sweet miso

Shrimp tempura (3 pieces) Ten dashi

SAN NO ZEN

Local white fish sashimi on a spoon Caviar, coriander, Yuzu garlic 4 pieces

Salmon tartare Wasabi jalapeño vinaigrette

Steamed mini burger buns with beef Teriyaki sauce, spicy sesame sauce

Agedashi dofu Deep fried tofu, spring onion, grated radish, umadashi

YO NO ZEN

Tempura Donburi With sweet soy on a bed of steamed rice

Zaru Soba Cold soba noodle served with Soba-dashi broth, tempura flakes, spring onion and wasabi

Omakase Sushi Mori Chef's selection of 4 pieces of sushi and 6 pieces of sushi rolls

Omakase Maki Mori Chef's selection of 12 pieces of rolls