

SEXY FISH

セクシーフィッシュ

KANSO

EFFORTLESS SIMPLICITY FOR A THOUGHTFUL LUNCH

LUNCH MENU | 2 COURSES 158

SERVED WITH A DETOX SHOT & EDAMAME HUMMUS

OMAKASE IN A GLASS

AN OMAKASE SELECTION OF COLD-BREWED
JAPANESE TEA, WINE, AND SAKE, CURATED BY OUR
SOMMELIERS TO SURPRISE AND DELIGHT. 80

SOMMELIER'S FAVOURITES

NV RUINART R DE RUINART BRUT - CHAMPAGNE - FRANCE 90
PEARL ROSÉ - CÔTES DE PROVENCE - FRANCE 48
WILD HOUSE - CHENIN BLANC - WESTERN CAPE - SOUTH AFRICA 48
BACCOLO ROSSO APPASSIMENTO - VENETO- ITALY 48

COURSE ONE (SELECT TWO)

TUNA TARTARE WARM BRIOCHE & TRUFFLE CREAM
SPINACH SALAD GOMA DRESSING & AVOCADO VG
PRAWN GYOZA GINGER DRESSING
ROASTED BUTTERNUT SQUASH HAZELNUT & MISO VG
SALMON AVOCADO MAKI
YELLOWTAIL CEVICHE HANDROLL
NIGIRI SELECTION (3 PIECES)
CHICKEN KARAAGE SPICE BLEND & FRESH GINGER
SASHIMI SELECTION (3 PIECES)
BEEF SKEWER ANCHO CHILI
BLACK COD CROQUETTES
MUSHROOM GYOZA XO SAUCE VG
ROCK SHRIMP TEMPURA YUZU MAYO

COURSE TWO (SELECT ONE)

BABY CHICKEN HERB MISO
BABY GEM SASHIMI SALAD SMOKED CHILI SOY, NUTS & SEEDS
SALMON TERIYAKI WASABI MISO
ANGUS BEEF TENDERLOIN GINGER & BLACK PEPPER SAUCE
BLACK COD SPICY MISO
CRISPY DUCK LEG ORANGE, YUZU KOSHO SAUCE
SASHIMI DONBURI AVOCADO & SESAME SOY
AUBERGINE KATSU JAPANESE CURRY V
STEAMED SEABASS GINGER & CHILLI
CRISPY TRUFFLED TOFU AVOCADO & LIME VG
COLD MATCHA NOODLES CRISPY COURGETTE & SESAME TOFU VG

DESSERTS 35 EACH

EXOTIC FRUITS
CINNAMON DONUTS
CHOCOLATE SAUCE & EXOTIC CURD
CHOCOLATE MOUSSE
JAPANESE GRANOLA
BUBBLEGUM SOFT SERVE



V = VEGETARIAN | VG = VEGAN

ALL PRICES ARE IN INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND SUBJECT TO 7% AUTHORITY FEE

SUSHI COUNTER

SASHIMI & NIGIRI

SASHIMI 3 PIECES EACH | NIGIRI 2 PIECES EACH

AKAMI BLUEFIN TUNA 74
CHU-TORO MEDIUM FATTY TUNA 88
O-TORO FATTY TUNA 110
HAMACHI YELLOWTAIL 76
SAKE SALMON 68
KINMEDAI GOLDEN EYE SNAPPER 74
HIRAME FLOUNDER 78
HOTATE SCALLOP 72
UNI SEA URCHIN 280
UNAGI FRESHWATER EEL 64
BOTAN EBI SPOT PRAWN 150
IKURA SALMON ROE 75

CLASSIC MAKI

SALMON & AVOCADO 69
TIGER PRAWN TEMPURA 87
SPICY TUNA 95
YELLOWTAIL 78
KING CRAB CALIFORNIA 159

SIGNATURE MAKI

SPICY TUNA & CRISPY BEEF TOMATO RELISH 108
WAGYU ONION RELISH TRUFFLE MAYO 110
UNAGI & FOIE GRAS GREEN APPLE & YUKARI 118
PRAWN TEMPURA & SALMON ABURI TERIYAKI DRESSING 108

SIGNATURE NIGIRI

PER PIECE

WAGYU & FOIE GRAS, YOUNG PEACH 85
TUNA & SCALLOP GUNKAN, CITRUS RICE 75
YELLOWTAIL CRISPY NORI, KIMCHI HOLLANDAISE 64
SALMON ABURI JAPANESE CHIMICHURRI 60

CHEF'S SELECTION

3 VARIETIES SASHIMI (6 PIECES) 182
5 VARIETIES SASHIMI (10 PIECES) 264
8 NIGIRI SELECTION 324

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◦ **TREATS** ADD-ONS ◦
◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦
◦ UNI 12/GR CAVIAR 15/GR ◦
◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦

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WHILE YOU DECIDE

0 0 0 0 0 0
0 CAVIAR DIP 128 0
0 TOASTED BRIOCHE 0
0 0 0 0 0 0

RAW & CHILLED

YELLOWTAIL SASHIMI GREEN MANDARIN PONZU & AVOCADO 98

LOBSTER TACO PINEAPPLE & SHISO 90

WAGYU BEEF TACO, SMOKED TOFU 110

THINLY SLICED SEABASS KIZAMI WASABI & SHISO DRESSING 97

BLUEFIN TUNA TARTARE CAVIAR, FRESH WASABI,
GINGER PONZU, WARM BRIOCHE 220

SALADS

BURRATA KIMCHI SAUCE & RICE CRACKERS 104

CRISPY DUCK & PICKLED WATERMELON HOISIN,
PEA SHOOTS & CASHEWS 162

CRISPY TRUFFLED TOFU HERBS & AVOCADO VG 78

KING CRAB POTATO SALAD GREEN APPLE, TOBIKO & PONZU 180

SPINACH, SESAME DRESSING & CRISPY SWEET POTATO VG 65

TEMPURA

CRISPY PINK SHRIMP SANSHO PEPPER, YUZU MAYO 108

TIGER PRAWN DASHI BROTH 142

CHICKEN SPICY LIME DRESSING 89

PUMPKIN & ZUCCHINI HONEY & BUCKWHEAT VG 65

CHICKEN SPICY LIME DRESSING 89

GYOZA

WAGYU FOIE GRAS & BLACK TRUFFLE 188

PRAWN GINGER DRESSING 113

SALT & PEPPER SQUID 79

EDAMAME HUMMUS MINT OIL VG 51

KING CRAB CAKES SAFFRON AIOLI 135

HOUSE MADE JAPANESE PICKLES VG 65

SKEWERS

BEEF ANCHO CHILLI GLAZE 90

ROBATA

GRILLED SEABASS SHISO SALSA 168

SALMON TERIYAKI PICKLED CUCUMBER & LEMON 166

TIGER PRAWN CHILLI & LIME 168

CARAMELISED BLACK COD SPICY MISO & POMELO SALAD 263

GRILLED ROCK LOBSTER LEMON BUTTER, YUZU KOSHO & SOBACHA 585

CARAMELISED LAMB CHOPS RED YUZU KOSHO & PICKLED PEAR 268

VEAL CHOP CHILLI & HONEY GLAZE, KUMQUAT & SHISO RELISH 380

GRILLED OCTOPUS CORIANDER & YUZU KOSHO 180

WHOLE BABY CHICKEN HERB MISO & CHIPOTLE JUS 169

WAGYU

JAPANESE A5 SIRLOIN 150G 650

AUSTRALIAN SIRLOIN 200G 520

AUSTRALIAN 9+ TOMAHAWK 1.5KG 1,650

SPICY BEEF TENDERLOIN GRILLED ONION, GINGER
& BLACK PEPPER SAUCE 278

RICE, NOODLES & VEGETABLES

KIMCHI FRIED RICE 82

MUSHROOM FRIED RICE TAKANA & POACHED EGG V 82

CARAMELISED MISO EGGPLANT VG 62

CRISPY POTATO UNAGI SAUCE & FURIKAKE 62

SWEET CORN CITRUS MISO BUTTER V 62

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