



## SMALL BITES

### NIBITASHI NASU & CARPACCIO DI CAPESANTE - 295

Grilled organic eggplant, 24 hours marinated in dashi stock, grated radish, ginger, shiso, topped with thinly sliced Hokkaido scallops

### TOMATO - 325

Fermented cherry tomatoes, fresh tomato peel, EVOO and burrata

### TRUFFLE CHARED EDAMAME - 125

Charcoal grilled edamame, sea salt and truffle

### OYSTER KATSU & ITALIAN LEMON JAM - 295

Japanese oyster cutlet, house made mayonnaise and Italian lemon jam

### TSUKEMONO - 175

Seasonal pickled vegetables

## RAW ITAMESHI

### COLD SMOKED O-TORO - 775

Lightly smoked o-toro, fresh wasabi and ponzu sauce

### UNI OR RICCI DI MARE? - 1350

Sea urchin, bergamot, fresh wasabi and fermented mushroom umami

### THAI TAJIMA WAGYU TARTAR - 495

Hand cut Thai wagyu tenderloin, house made pickle egg, salted miso cream, spring onion and fresh truffle

### WILD SALMON CARPACCIO - 495

Wild salmon, black garlic and garum sauce

### HO-TA-TE - 525

Hokkaido scallops, ponzu Sauce and shio koji daikon

## HOUSE MADE RAMEN & PASTA

### MISO GINGER AND SALMON - 375

Wild salmon, sesame oil, miso broth, fresh spinach, ginger, nori and spring onion

### TONKOTSU - 375

Chashu, onson egg, bamboo shoots, wood ear mushroom umami, sesame, spring onion and nori

### BIGOLO - 495

Hollow thick spaghetti, shio butter, wild onion, garlic leaves, sea urchin and Italian parsley

### RAVIOLI - 425

Thai Tajima wagyu, ricotta cheese, shio miso butter, aged parmesan cheese, fermented wood ear mushroom, burnt spring onion and nori

### TAJIMA BIGOLO - 350

Thick northern style spaghetti, Thai Tajima wagyu, parmesan cheese, Shio butter, wild onion, garlic leaf and Italian parsley

## **ROBATAYKI GRILL**

### **ANDAMAN KING PRAWN (125 gram) - 395**

Yuzu kasho and pickled tomatoes

### **MADAI - 595**

Shio koji daikon and pickled cherry tomato

### **A4 MIYAZAKI WAGYU (150 gram) - 1450**

Grilled shitake mushroom, shishito pepper and smoked salt

### **MIYAZAKI DON (MIYAZAKI GRADE 4) - 645**

Japanese risotto rice, grilled shiitake mushrooms, teriyaki sauce, fresh wasabi, onsen egg

### **SKEWERS (1 skewer)**

#### **HOTATE - 345**

Leek and and sweet miso paste

#### **SHITAKE MUSHROOMS - 125**

Smoked, sesame, teppanyaki sauce and pickled spring onion

#### **THAI TAJIMA WAGYU 295**

Fermented tomato and fresh wasabi

#### **SMOKED SALMON O-TORO 195**

Smoked, pickled tomatoes and Yuzu kasho

## **WOOD OVEN BAKED**

### **SEMI DI STUBU SIGNATURE**

#### **PIZZA AL TAGLIO - 895**

White base, sea urchin, lemon mayonnaise, tuna flakes and takoyaki sauce

### **PHUKET LOBSTER MISO RIGATONI - 1,450**

Rigatoni pasta, bechamel with spicy miso, Phuket lobster, grated parmesan cheese

### **YAKITORI (1 skewer)**

**We use organic chicken for our yakitori**

#### **LEG & UMESHISO - 125**

Leg with sweet and sour plum sauce

#### **CHICKEN HEART - 95**

Char grilled chicken heart, teriyaki sauce, sesame

#### **CHICKEN SAUSAGE - 105**

Char grilled chicken mince, chili, tuna flakes

### **(2 skewer)**

#### **SKIN - 95**

Skin, sesame and pickled spring onion

## **SWEETS**

### **MOJI TIRAMISU - 225**

Moji balls, cream cheese, coffee cocoa powder

### **BABA SAKE - 175**

Baba, sweet sake, Italian lemon jam and whipping cream