



Yakitori Brunch
Shared Style Dinning

Fire Edamame, Wasabi
Sashimi Selection, Grilled Yellowtail, Salmon, Otoro
Cucumber Salad, Red Chilli, Goma, Sesame
King Oyster Mushroom, Kombu, Bonito

Kino 2 16gls

Kino stands for 'going back to farming'

Cuttlefish Ceviche, Grilled Nori
John Dory, Tare
Nasu, Miso Glaze

Kagura 'Midnight Blue' 18gls

Junmai sake with a robust rice flavour aromatic

Poulet Superieure
Wagyu Sando, Aji Mustard
Crispy Lotus Root, Lemon Truffle
Sweet Pottato, Miso HARRISA

Narai Kinmon 20gls

Sweetnes in its aroma, more gentle, milky acidity

Matcha, Strawberry, Chocolate Roll
Yuzu Sake 10gls

€89pp

Sake Pairing €140pp