



attiko

MENU



STARTERS

COLD

YELLOWTAIL CARPACCIO ^{GF} lime, green chili, thai basil, mix cress, pomelo	75	ASIAN CAESAR SALAD ^{V,D,E} mizuna, pomegranate, parmesan, lotus root	60
SALMON CARPACCIO orange ponzu sauce, truffle, salmon roe	70	SALMON SALAD ^{D,G,F} thai dressing, mango, avocado, cucumber, onion	70
BLUEFIN TUNA CARPACCIO truffle soy, shio konbu, chive	95	BEEF TATAKI truffle ponzu, fresh truffle, leek, crispy garlic	80
SWEET CORN TACO ^V sweet corn, avocado, yuzu, red onion	50	TUNA TATAKI mix salad, daikon radish, onion soy, red chili	75
SPICY TUNA TACO ^D chopped tuna, avocado mix, lime zest, aji yuzu sauce	85	LOBSTER BUNS (2pieces) ^{D,E} lobster, japanese tartar sauce, caviar, shiso leaf	120
CRISPY RICE & SALMON TARTAR ^{D,E} tobiko, sushi rice, caviar, avocado, yuzu gel	70	GILLARDEAU OYSTERS (6pieces) akazu vinaigrette	240

HOT

EDAMAME ^{V,VG} grill seaweed nori, shichimi, salt, lime	40	WAGYU BEEF GYOZA ^D wagyu beef, mushroom, sweet soy	85
GREENBEAN TEMPURA ^{V,E} green bean, truffle aioli, shichimi	55	PRAWN & CRAB SPRING ROLL prawn, crab, den miso, lime	70
EGGPLANT MISO YAKI ^{V,VG} miso glazed eggplant, sesame seeds	55	CRISPY SHRIMP ^E spicy chili mayo, shichimi	85
MUSHROOM & TRUFFLE GYOZA ^D seasonal mushroom, cauliflower, onion, sweet soy	55	TRUFFLE WAGYU SLIDERS (2pieces) ^D wagyu beef, crispy mushrooms, truffle aioli	90

MAINS

YUZU KOSHO BABY CHICKEN miso, yuzu kosho, crispy potato, garlic	145	WAGYU BEEF RIBEYE 400G teriyaki ponzu, japanese shiso chimichurri	525
MISO CHILEAN SEABASS ^D white miso, beetroot, cauliflower	195	GRILLED LAMB CHOP sweet & spicy sauce, sesame seeds	195
YUZU BUTTER LOBSTER ^D yuzu kosho butter, chili crumble, lime	250	CHARRED HISPI CABBAGE & TRUFFLE ^{V,VG} confit onion puree, crispy rice, yuzu dressing	90
WAGYU BEEF STRIPLOIN 150G red chili, sesame, sweet soy, chive	220	GRILLED OCTOPUS ^D butternut squash puree, shiso kizami wasabi, sweet soy	155
KING CRAB LEG ^D alaskan king crab, yuzu butter, lime	385	RICE NOODLE katsobushi, bean sprout, mix vegetables	85

SIDES

BROCCOLINI ^D ponzu butter, roasted pine nuts	40	SEASONAL MUSHROOMS ^D garlic soya butter, chili crumble	40
GRILLED BUTTER CORN ^{D,E} lime butter sauce, lime zest, spicy tensaku	55	STEAM RICE toasted sesame seeds	30

CHEF SELECTION

WAGYU TARTARE & TRUFFLE ^E wagyu beef, truffle, truffle aioli, brioche	120	CRISPY SHISO, TORO, UNI, & CAVIAR fresh toro, hokkaido uni, japanese shiso	175
CRISPY SCALLOP hokkaido scallop, yuzu kosher, salmon roe	85	SCALLOP MAKI soya marinated scallop, avocado, kumquat, cucumber	95
NIGIRI SELECTION o toro, chu toro, akami, sake, hamachi, botan ebi, hotate	175	SEA URCHIN & PAPAYA seaweed nori, nigiri soy, lime	215

SASHIMI (3 pieces)

O-TORO fatty tuna	105
CHU-TORO tuna belly	90
AKAMI red tuna	70
SAKE salmon	55
HAMACHI yellowtail	70
BOTAN EBI spot prawn	95
HOTATE scallop	70

NIGIRI (2 pieces)

O-TORO fatty tuna	95
CHU-TORO tuna belly	90
AKAMI red tuna	70
SAKE salmon	55
HAMACHI yellowtail	70
BOTAN EBI spot prawn	95
HOTATE scallop	70

MAKI

SHRIMP TEMPURA ^E tempura shrimp, spicy mayo, shichimi	75	CAULIFLOWER ^{V, VG} crispy cauliflower, avocado, cucumber	55
ABURI SALMON ^{GF, E} salmon roe, avocado, lime	70	CALIFORNIA crab, avocado, cucumber, tobiko	75
SPICY TUNA chopped tuna, spicy kimchi sauce, sesame	80	SOFT-SHELL CRAB ^E crispy soft shell crab, gochujang mayo, tobiko	80

SEAFOOD & CAVIAR

ADD-ON UNI 30G sea urchin	250	ADD-ON CAVIAR 10GM a delicious addition to any item on the menu	150
SEAFOOD TOWER ^D lobster, scallop, oyster, prawn, mussel, salmon roe	450	CAVIAR KRISTAL 30GM cream cheese, blini, quail egg, onion, chive	800
PREMIUM SEAFOOD TOWER ^D king crab, lobster, scallop, oyster, prawn, mussel, salmon roe	750	CAVIAR KRISTAL 50GM cream cheese, blini, quail egg, onion, chive	1100

HOSHI SET MENU

CHEF'S SIGNATURE DISHES COMPLIMENTED BY OUR STUNNING ROOFTOP VIEWS
MINIMUM OF TWO GUESTS - 725

edamame ^{V, VG} | beef tataki ^{D, GF} | bluefin tuna carpaccio | selection of sushi | crispy scallop

CHOICE OF TWO

king crab leg ^D | wagyu beef striploin ^{D, GF} | miso chilean seabass ^D

broccolini & mix mushroom ^D

attiko desserts platter ^{VG}

