

WINE *WJ* SHOP

RAW FISH
MENU

WJ

Montefiore 24

S P A R K L I N G

Ari Eral Dabuki, Pét-Nat, Binyamina, Israel
– 75 / 298

Ruinart Brut, N.V., Champagne, France
– 79 / 359

Philipponnat, Royale Réserve, N.V., Champagne, France
– 398

Ruinart Blanc de Blancs, N.V., Champagne, France
– 498

Bollinger Special Cuvée, Champagne, France
– 598

Krug Grande Cuvée, N.V., Champagne, France
– 1,590

S A K E

Hijiri Nama Junmai Ginjo, Gunma, Japan
– 369

Shirataki Jozen White, Junmai, Niigata
– 259

Takashimizu Daiginjo, Akita
– 359

Shirataki Takaki No Ippon, Junmai Daiginjo, Niigata
– 690

Shirataki Tanrei Karakuchi Uonuma, Junmai, Niigata
– 289

B R E A D & B U T T E R

House-Made – 22

S A S H I M I

Salmon, tuna and hamachi, Korean ponzu – 78

N I G I R I

Sake Toro, Fermented tare, chopped aburi tuna – 56

Bluefin Tuna, Tosa-su, yuzu kosho – 62

Hamachi Toro, Miso, yuzu and black caviar, aburi – 72

Kinoko, King oyster mushrooms, sake butter and koji rice – 49

T E M A K I

Salmon, tuna, hamachi tartare, asparagus, spring onion, hollandaise – 58

N A S U M I S O

Roasted eggplant, miso, yuzu butter, toasted sesame, spring onion – 49

H A M A C H I K A M A

Roasted hamachi collar, aged tare, togarashi, spring onion – 68

D E S S E R T S

Cheesecake – 45

Tiramisu – 45

Raw Fish Menu – Monday until Thursday evenings and Friday noon