

dinner feature



tart **yui 10.5**

tuna with garlic dill sauce, salmon flakes, crispy onion, imitation crab meat, cucumber, flying fish roe, chef special sauce



oshi **lobster 16**

aburi lobster tail, uni potato paste, caviar, green caviar, red tobiko, micro shiso

! our recommendation is that you enjoy the lobster oshi first to savour the lighter and balanced flavour of the lobster

**lobster shell is only for presentation in the photo*

rolls **red top 13.5**

crab meat, avocado, red tuna on top with wasabi sweet onion sauce



roll **inferno 14.5**

imitation crab meat, cucumber, sockeye, scallop, flying fish roe, chef special sauce, Ikura, sesame



roll **meat lover 17**

marinated maguro (red tuna), seared scallop, shrimp, asparagus, waygu slice, anchovy yuzu basil sauce, apple, fried garlic, micro beet



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