

## Omakase Course

### Oyster

*Sakoshi Bay oyster,  
onion creamy sauce*

### Katsuo Tataki

*Lightly grilled Japanese bonito tuna,  
Herbs, citras sauce, garlic chips.*

### White Asparagus

*Grilled white asparagus,  
Hollandaise sauce*

### Grilled Sawara

*Grilled Spanish Mackerel,  
Vin blanc sauce*

### Mushroom Risotto, summer black truffle

*Porcini mushroom risotto with  
summer black truffle*

### Beef Tenderloin

*Roasted Beef Tenderloin,  
vegetables*

### Dessert

*Dessert of the day*

148

*\*Menu and dishes are subject to change without prior notice.*

*\*Not for sharing.*

## Petit Course

### Oyster

*Sakoshi Bbay oyster (2pcs),  
shallot and red wine vinegar*

### White Asparagus

*Grilled white asparagus, Hollandaise sauce*

### Choice of Main Course

Please choose a main course

Iberico Pork | Duck Breast | Lamb Chops

88

Brandt Beef Rib Steak

118

### Dessert of the Day

## recommended appetizers

For 1 to 2 people

### Sakoshi Bay Oyster

6 pcs Oysters from Sakoshi Bay, Hyogo,  
Japan

6 pcs

38

4 pcs

28

### Aburi Yellowtail

Lightly grilled Japanese Buri (yellowtail), red  
wine and balsamic vinegar sauce, herbs

35

### White Asparagus

Grilled white asparagus, Hollandaise sauce

22

### Hotaru Ika (Baby Squid)

Hotaru Ika (baby squid, from Japan),  
mushroom, garlic pil

24

### Sweet Prawn Ajillo

Sweet prawn and mushroom cooked with  
Garlic oil, served with baguette

24

### Garlic Chicken Heart

Braised chicken heart, garlic oil.

18

## classic

### Foie Gras Terrine

Classic foie gras terrine, green apple jam,  
sliced baguette

38

### Chicken Liver Terrine

Classic chicken liver terrine, sliced baguette

22

### Pate De Campagne

Flavoured with Yamazaki Whiskey and  
Madeira wine homemade Pate (Iberico Pork,  
Chicken Liver, herbs)

24

### Bisque Soup

Homemade crustacean broth soup, grilled  
prawn, baguette

24

### Onion Gratin Soup

Homemade caramelized onion soup,  
baguette, parmigiano cheese, sliced  
baguette.

18

## grilled | roasted

25-30 min to serve The weight indicated is reference only.

|  |    | 300 g | 500 g |
|--|----|-------|-------|
| <b>Canadian Maple leaf Duck Breast</b>   | 48 |       |       |
| Roasted Maple leaf duck breast, roasted vegetables<br>medium   200 g   |    |       |       |
| <b>Iberico Pork Collar</b>   | 48 |       |       |
| Grilled and roasted Iberico pork collar, black garlic purée, roasted vegetables, jus<br>medium well done   200 g |    |       |       |
| <b>Lamb Chops</b>  | 55 |       |       |
| Roasted Australian lamb chops (2pcs), roasted vegetables, jus<br>medium   2 pcs                                  |    |       |       |
| <b>Brandt Beef Ribeye Prime</b>  |    | 98    | 168   |
| US family owned farm Brandt Beef Ribeye steak, vegetables.<br>medium rare  |    |       |       |
| <b>Beef Tenderloin</b>   |    |       | 88    |
| Roasted Beef tenderloin, (New Zealand), grass-feed beef, roasted vegetables.<br>medium rare   200 g              |    |       |       |
| <b>Tajima Wagyu Beef Striploin</b>   |    |       | 118   |
| Tajima wagyu beef striploin (MS7/8) steak, roasted vegetables<br>medium rare   250 g                             |    |       |       |

## seafood

|  |    |
|--|----|
| <b>Sawara Poele</b>  | 55 |
| Pan-fried Sawara (Japanese fish fillet )<br>Duglere Sauce (Mushroom, Butter, lemon)                            |    |
| <b>Ora King Salmon</b>   | 45 |
| Pan-fried New Zealand Ora king salmon,<br>smooth mashed potato   |    |
| <b>Grilled Spanish Octopus</b>   | 45 |
| Slow-cooked tender Spanish octopus, chili<br>and herb oil.   |    |
| <b>Bouillabaisse</b>   | 68 |
| Grilled and simmered mix seafood, fish,<br>Hokkaido scallop, Japanese clam, red prawns<br>in rich seafood soup |    |

## pasta | risotto

|  |    |
|--|----|
| <b>Squid Ink Risotto</b>   | 45 |
| Grilled squid stuffed with Squid ink risotto,<br>spicy tomato sauce            |    |
| <b>Porcini Risotto</b>   | 32 |
| Porcini, shiitake, shimeiji mushroom, cream,<br>Parmigiano cheese, truffle oil |    |
| <b>Asari Clam Spaghetti</b>  | 35 |
| Japanese Asari clam spaghetti, white wine<br>and garlic sauce, Japanese chili. |    |
| <b>Japanese Carbonara</b>  | 32 |
| Rich cream carbonara spaghetti, bacon,<br>cream, parmesan cheese               |    |

## dessert

|  |    |
|--|----|
| <b>Tiramisu</b>  | 18 |
| Mascarpone, espresso, rum, finger sponge<br>Featuring traditional recipe, creamy and light |    |
| <b>Fondant Au Chocolat</b>   | 18 |
| Chocolate Cake with melting chocolate,<br>vanilla ice-cream                                |    |
| <b>Cream Brulee</b>  | 15 |
| Home-made cream brulee   |    |

## sides | nibbles

|                      |    |                         |    |
|----------------------|----|-------------------------|----|
| <b>French Fries</b>  | 12 | <b>Bread</b>            | 6  |
| <b>Truffle Fries</b> | 16 | <b>Salad</b>            | 12 |
| <b>Roasted Nuts</b>  | 5  | <b>Homemade Pickles</b> | 8  |
| <b>Olives</b>        | 5  | <b>Fried Chicken</b>    | 16 |

Please kindly take note that some of the ingredients or dishes might be changed without prior notice.

All prices are subject to 10% SVC