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 Omakase Course
 

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*Today's Special*
**Oysters**

*Sakoshi Bay Oysters (2pcs)*

**Ora King Salmn**

*Salmon Mi-cui, cream cheese mousse,,  
white wine comport grapes,*

**Hokkaido Scallop**

*Medium-grilled scallop, smooth potato puree, sun-  
dried potato, herbs*

**Porcini Mushroom Risotto**

*Porcini, shiitake, shimeiji mushroom, cream,  
Parmigiano cheese, truffle oil*

**Brandt Beef Ribeye Steak**

*US family owned farm Brandt Beef Ribeye steak,  
vegetables. The meat is less fat and tender.  
medium rare.*

**Dessert of the Day**

\$148

*\*The Omakase course will be changing every day*

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 Petit Course
 

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**Oysters**

*Sakoshi Bay Oysters (2pcs)*

**Hokkaido Scallop**

*Medium-grilled scallop, smooth potato puree,  
Americane sauce*

**Choice of Main Course**

Please choose a main course

Roasted Pork

Roasted Duck

Lamb Chops

Ora King Salmon

**\$88**

or

Brandt Beef Ribeye Steak

**\$118**

**Dessert of the Day**

*\*Not for sharing. \*All prices indicated are subject to 10% SVC.*

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

**recommended appetizers**

For 1 to 2 people

★ **Sakoshi Bay Oyster**

6 pcs Oysters from Sakoshi Bay, Hyogo,  
Japan

6 pcs

**38**

4 pcs

**28**

★ **Sashimi Carpaccio**

Japanese seabream and Tuna carpaccio, pink  
pepper, lemon and Dijon mustard  
vinaigrette

**42**

**Hokkaido Scallop**

Medium-grilled scallop, smooth potato  
puree, sun-dried potato, herbs

**32**

★ **Salmon Mi-cui**

Low temperature slow cooked Ora King  
salmon, cream cheese mousse, capers,  
grapes, herbs

**24**

**Sweet Prawn Ajillo**

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

**24**

**classic****Chicken Liver Terrine**

Classic chicken liver terrine, flavored with  
whiskey Yamazaki

**22**

**Pate De Campagne**

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

**24**

**Charcuterie**

Prosciutto, Iberico pork salami, Pate de  
Campagne, pickles

**38**

**soup****Bisque with Grilled Prawn**

Homemade crustacean broth soup, grilled  
prawn, baguette

**24**

**Onion Gratin Soup**

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

**18**

20 – 25 min to serve  
The weight indicated is reference only.

★ Popular | Seasonal | Limited

### *Chef's Recommendation*

#### **Bouillabaisse** 68

Grilled and simmered mix seafood, Japanese fish, Hokkaido scallop, Japanese clam, sweet prawns in rich seafood soup.

#### **Brandt Beef Ribeye Steak** 300 g 500 g 98 | 158

US family owned farm Brandt Beef Ribeye steak, vegetables. The meat is less fat and tender.  
medium rare

#### **Roasted Duck Breast** 48

Roasted maple leaf duck, roasted vegetables, Red wine mushroom sauce with truffle oil  
medium | 200 g

### signature mains

#### **Sawara Duglere** 48

SAWARA, Japanese seasonal fish (Crispy surface, medium in the middle), Duglere Sauce (Mushroom, Butter, lemon, Vermouth)

#### ★ **Grilled Iberico Pork Collar** 48

Grilled Iberico pork collar, black garlic purée, roasted vegetables, jus  
medium well done | 200 g

#### **Roasted Lamb Chops** 55

Roasted Australian lamb chops (2pcs), roasted vegetables, jus  
medium | 2 pcs

### pasta | risotto

#### ★ **Grilled Squid, Squid Ink Risotto** 45

Grilled squid stuffed with Squid ink risotto, spicy tomato sauce

#### **Porcini Risotto** 32

Porcini, shiitake, shimeiji mushroom, cream, Parmigiano cheese, truffle oil

#### ★ **Asari Clam Spaghetti** 35

Japanese Asari clam spaghetti, white wine and garlic sauce, Japanese chili.

#### **Japanese Carbonara** 32

Rich cream carbonara spaghetti, bacon, cream, parmesan cheese

### dessert

#### **Dessert of the day** 18

#### **Classic Chocolat** 18

Gateau Au Chocolat, (dark chocolate, cacao, butter, egg) fruits

#### **Tiramisu** 18

Mascarpone, espresso, rum, finger sponge  
Featuring traditional recipe, smooth and rich, creamy and yet light

#### **Crème Brulee** 15

Homemade crème brulee

### sides | bar nibbles

French Fries	12	Bread	6	Roasted Nuts	5	Homemade Pickles	8
Truffle Fries	16	Salad	12	Olives	5	Fried Chicken	12

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

All prices are subject to 10% SVC