

**Today's Special**

omakase course

**Amuse Bouche***Chicken Liver mousse, Baguette***Usuimame Potage***Japanese Usuimame Beans Potage Soup***White Asparagus***Poached and Butter grilled Asparagus***Grilled Sawara***Grilled Sawara (Japanese seasonal fish),  
Smooth Mashed Potato, Tomato Sauce***A5 Kagoshima Wagyu Misuji Steak***Kagoshima Wagyu Beef, Oyster Blade  
Steak, Jus, Yuzu pepper***Dessert of the Day***Purple Sweet Potato Ice-cream, Choux,  
Berries sauce, White wine compote Fig*

\$148

*\*The Omakase course will be changing every day***Petit Course****Oysters***Sakoshi Bay Oysters (2pcs)***White Asparagus***Poached and Butter grilled Asparagus***Porcini risotto***Mushroom risotto, truffle oil***Choice of Main Course****Kagoshima Wagyu Beef Steak**

\$118 per person

or

**Seabass Poele***Seabass Poele, spicy hot tomato sauce*

\$98 per person

**Dessert of the day****seasonal dishes | appetizers**

For 1 to 2 people

**Sakoshi Bay Oyster** 48

6 pcs Oysters from Sakoshi Bay, Hygo, Japan

★ **Fried Wakasagi** 24

Fried Japanese small (5-7cm) fresh water fish, red wine vinegar and shallot. – 5pcs

★ **Hotaru Ika** 24

Japanese baby squid confit in garlic oil, chili, cherry tomato, baguette

★ **Sashimi Sawara Carpaccio** 32Fresh seafood carpaccio, lightly grilled, lemon mustard sauce, pepper.  
\*seafood might be changed.★ **"Gyu-Tan" – Braised Beef Tongue** 24

Slow cooked Australian Wagyu Beef Tongue, mushroom

**classic**★ **White Asparagus** 18

Poached and Butter pan-fried White Asparagus (2 pcs), fried potato.

**Chicken Liver Terrine** 22

Classic chicken liver terrine, flavoured with whiskey Yamazaki

**Pate De Campagne** 18

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

**soup****Bisque** 18

Crustacians thick soup, cream, sliced baguette.

**Onion Gratin Soup** 18

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

★ **Soramame Potage** 25

Japanese Fava Beans Potage Soup, refreshing aroma. \*No cream, no butter, no stock added.

*\*Not for sharing. \*All prices indicated are subject to 10% SVC.**\*Menu and dishes are subject to change without prior notice.*

## mains

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

<b>Devil's Seabass</b> Pan-fried seabass, spicy hot tomato Sauce, butter-rich smooth mashed potato, fried vegetables.   180 g	48	<b>★ Ora King Salmon Duglere</b> Pan-fried Ora King Salmon (Crispy surface, medium in the middle), Duglere Sauce (Mushroom, Butter, lemon, Vermouth medium)   180 g	45
<b>Grilled Iberico Pork Collar</b> Grilled Iberico pork collar, black garlic purée, roasted vegetables, jus medium well done   200 g	48	<b>Roasted Duck Breast</b> Roasted maple leaf duck, roasted vegetables, jus medium   200 g	45
<b>Roasted Lamb Chops</b> Roasted Australian lamb chops (2pcs), roasted vegetables, jus medium   2 pcs	55	<b>★ Kagoshima Wagyu Beef Misuji A5 Steak</b> Kagoshima Wagyu Beef (A4) Misuji "Oyster Blade" Steak, vegetables, Jus medium rare   180 g	138

## pasta | risotto

<b>★ Grilled Squid, Squid Ink Risotto</b> Grilled squid stuffed with squid ink risotto, Spicy Tomato Sauce, fried brussels sprout	38	<b>★ Baby Squid Aglio Olio Spaghetti</b> Spaghetti, Japanese baby squid, Sun-dried tomato	35
<b>Porcini Risotto</b> Porcini, shiitake, shimeiji mushroom, cream, parmigiano cheese, truffle oil	32	<b>★ Japanese Carbonara</b> Rich cream carbonara spaghetti, bacon, cream, parmesan cheese	32

## dessert

<b>Dessert of the day</b> Chef's dessert of the day	18	<b>Tiramisu</b> Mascarpone, espresso, rum, finger sponge Featuring traditional recipe, smooth and rich, creamy and yet light	18
<b>Classic Chocolat</b> Gateau Au Chocolat, (dark chocolate, cacao, butter, egg) fruits	18		

## sides | bar nibbles

French Fries	12	Bread (Rye)	6	Roasted Nuts	5	Homemade Pickles	8
Truffle Fries	16	Salad	12	Olives	5		