



## SALADS

### **Smoked Salmon Salad**

**11.8**

*Mesclun Greens served with Baby Beets, Pearl Onions and Yellow Mustard Seeds. With a Japanese Sesame Dressing*

### **Tomato Insalata**

**13.8**

*Medley of Cherry Tomatoes with White Balsamic, Cheese Bits and Balsamic Reduction*



## BITES

**Focaccia** 5.8

*Toasted Focaccia with a Duck Fat Kombu Miso Dip*

**Otsumami Snacks** 6.8

*Assorted Japanese Snacks*

**Chamame** 8.8

*Tomato infused Tea Beans*

**Sake Kawa Senbei** 9.8

*Crispy Salmon Skin with Truffle Oil*

**Risotto Croquettes** 10.8

*Stuffed Potato Croquettes with Tomato Risotto*



## BITES

**Pull Pork** **12.8**

*Japanese Pull Pork Curry served with Focaccia Bread and Sakura Ebi*

**Tako** **12.8**

*Deep Fried Octopus Leg with Wasabi Shio*

**Soft Shell Crab** **12.8**

*Soft Shell Crab Karaage with Garlic and Basil Aioli*

**Teba** **14.8**

*Stuffed Chicken Wings with Chopped Mushroom, Mentai Ko and Baby Spinach*

**Ebi Maki with Burrata Cheese** **16.8**

*Golden Brown Fried Prawn Rolls with Seaweed and Burrata Cheese*



## COLD DISH

### **Salmon Ikura**

**14.8**

*Ikura Cones with Pickled Golden Beetroots and Cured Beetroot Salmon*

### **Hotate & Kanpachi Carpaccio**

**25.8**

*Thinly sliced Hokkaido Scallops & Amberjack*

### **A4 Wagyu Beef Tartar**

**28.8**

*Traditional Beef Tartar with Gherkins, Cocktail Onions, Capers and Kombu*



## MAINS

### **Salmon**

**18.8**

*Baked Salmon served with Oba Pesto, Haricot Fine Beans and Salmon Katsuobushi*

### **Charcoal Karaage**

**20.8**

*Deep Fried Chicken Leg with Bamboo Charcoal Batter, served with Special Homemade Sauce*

### **Ton Toro “Sio Bak”**

**22.8**

*Crackling Pork Belly served with Japanese Sweet Potato and Brown Gravy*

### **Ise Ebi**

**22.8**

*Grilled Lobster Tail with Miso, Dashi Foam and Chive Oil*



## MAINS

### **Kanpachi**

**22.8**

*Pan Fried Kanpachi in Butterfly Pea Broth served with Onsen Tamago, Artichoke Hearts and "Zucchini"*

### **Foie Gras with Nashi and Cipollini**

**26.8**

*Poached Nashi Pear served with Foie Gras and Caramelized Cipollini Onions*

### **Short Rib Miso Ni**

**26.8**

*Miso Braised Short Ribs served with Chive Mash, Maitake, and Pancetta*

### **Wagyu Rib Eye Steak**

**36.8**

*A4 Miyazaki Wagyu Rib Eye Steak with Onsen Tamago*



## THIN CRUST

**Pancetta** **21.8**

*Cured Pork Belly, Yellow Onions, Maitake Mushrooms*

**Uni** **28.8**

*Uni and Bonito*

**\*add Uni 20**



## PASTA

### **Cold Angel Hair Pasta**

**16.8**

*Handmade Capellini served with Smoked Caviar, Sakura Ebi, Bonito and Shimeji Mushrooms*

**\*add Uni 20**

### **Squid Ink Tagliatelle**

**22.8**

*Handmade Tagliatelle with Flying Squid in a Tomato Cream Sauce*

### **Udon Ala Vongole**

**22.8**

*Inaniwa Udon served with Clams, Garlic, Chilies and Sake*

### **Wild Mushroom Pappardelle**

**22.8**

*Handmade Pappardelle with Mix of Wild Asian Mushrooms, Prosciutto and Drizzle of Truffle Oil*





## DONBURI

### **Kurobuta Don**

**20.8**

*Braised Kurobuta Pork Belly served with Japanese Takana Vegetables and Porcini Mushrooms*

### **Hotate Risotto**

**24.8**

*Seared Hokkaido Scallops served with a Saffron Risotto, Sun Dried Tomatoes and Green Asparagus Spears*

### **Wagyu Foie Gras Don**

**36.8**

*A4 Wagyu Rib Eye and Foie Gras served with Japanese Rice and Onsen Egg*



## DESSERTS

**Chocolate Lava Cake** **12.8**

*Fondant Chocolate served with Vanilla Ice Cream*

*\*(Please allow 15 ~ 20mins baking time)*

**Yuzu Tiramisu** **12.8**

*Tiramisu with Yuzu Sake\**

*\*Contains alcohol*

**Matcha White Chocolate** **12.8**

*White Chocolate Mousse Infused with Matcha served with  
Raspberry Gelée*



## SPECIALTY / PIATTO FORTE

**Roasted Kurobuta Ton Toro (1kg) 38.8**

*Crispy and Crackling Oven Roasted Pork Belly*

**Baked Rainbow Trout 48.8**

*Whole Rainbow Trout Baked to Perfection*

**Sake Chicken 48.8**

*Roasted Poulet with Kikusui Sake*

**Lamb Rack (8 Ribs) 88.8**

**Lamb Crown (16 Ribs) 168.8**

*Herb Encrusted Slow Roasted Lamb Rack*

**Wagyu Tomahawk (±2kg) 188.8**

*Grilled Tomahawk Steak*

***\*Sides includes – Mash, red cabbage slaw and brown gravy***

***\*Advanced Orders with Full Payment Required***