

DINE@HIBACHI

good with drinks

sunomono cucumber, seaweed	4
crunchy chips assorted potato chips	4
saba shoyu ni mackerel nimonono	6
kawahagi lightly grilled filefish	8
tako karaage deep fried octopus	8
geso karaage deep fried squid tentacles	8
eihire lighted grilled stingray fin	10
namerou chopped sashimi, wasabi, sesame	14
kaki trio oysters, 3-ways	18
uni shooters uni, cavier, egg, ponzu, sake	18

good with drinks

iberico ham spanish cured pork slices	22
cheese platter premium cheeses	24

the signatures

truffle kale sauteed kale, truffle salt, chillis	12
smoked duck grilled fresh juicy duck breast	18
2-way kurobuta pork belly grilled japan black pork belly, korean sauce	18
ebi chilli sauteed prawns, sake, spicy sauce	20
argentina ribeye grass fed ribeye, argentina (250g)	32
japanese wagyu aged wagyu ribeye, kagoshima (250g)	68

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ciao italia

uni pasta	20
<i>uni infused sauce, uni toppings</i>	
peperoncino pasta	20
<i>scallops, dried chillis</i>	
ebi pasta	20
<i>prawns, dashi sauce</i>	
truffle angle hair (cold)	24
<i>shio konbu, truffles</i>	

hibachi omakase

4-course	68
<i>appetizer/main/pasta/dessert</i>	
<i>minimum 2days reservation needed</i>	
5-course	88
<i>appetizer/sashimi/main/pasta/dessert</i>	
<i>minimum 2days reservation needed</i>	

fresh from the sea

5 kinds sushi moriwase	28
<i>subject to availability, waiting time expected</i>	
5 kinds sashimi moriwase	48
<i>subject to availability, waiting time expected</i>	

sweet notes

hibachi artisan gelato	16
<i>4kinds premium handcrafted gelato</i>	
les tartes passion	18
<i>french tarts</i>	
petit cheese cake	18
<i>artisan mini cheese cake</i>	