

# JAPANESE MENU

## MAKI SUSHI

FANTASY ROLL	800
Hamachi - Salmon - Mango - Shrimp tempura	
GYU MAKI ROLL	800
Beef slice - Spring Onion - Avocado - Cream Cheese Mayo <i>(Allergen: Shrimp Egg)</i>	
SOFT SHELL CRAB ABURI MAKI	800
Fried Crabs - Japanese Cucumber - Cream Cheese Miso - Iberian turf <i>(Allergen: Crab, Shrimp Egg)</i>	
SURF AND TURF ROLL	800
Prawns & Wagyu Beef - Bell Peppers -Caramelized Onion - Sautéed Japanese Mushrooms - Yakitori reduction	
TURORI ABURI MAKI	800
Salmon - Chutoro and Eel - Cream cheese - Teriyaki sauce - Sesame	
FAT BOY MAKI	900
Beef - Cream cheese - Basil - Salmon	

## CONTEMPORARY SUSHI

### SASHIMI

SALMON	700
TUNA	700
HAMACHI	1,200
FUNAMORI BOX	1,500

### NIGIRI

HAMACHI	600
UNAGI	650
CHASING TRUFFLE	700
MAGURO FOIE GRAS	1,100

AVAILABLE 9PM ONWARDS

## BAR BITES

SHISHITO PEPPERS	400	GRILLED SALMON	800
Parmesan Cheese, Lemon		Tazmanian Salmon, Teriyaki Sauce	
TRUFFLE FRENCH FRIES	400	CRISPY FRIES WITH WHIPPED CAVIAR	800
Truffle Aioli		Shoestring Fries - Caviar Aioli	
MUSSELS WITH CARROT PUREE	800	SEAFOOD CARPACCIO	900
Mussels - Carrot Puree - Kaffir Oil - Peanut Oil		Hamachi - Tuna - Capers - Asin tibuok	
		HAMACHI COLLAR	1,500
		Hamachi - Tomato Salsa	

## APPETIZERS

CABBAGE PANGRATTATO	600	FRITO MISTO	700
Grilled cabbage - Crumbled bread - Parmesan cheese		Calamari - Shrimp Aligue Sambal Aioli <i>(Allergen: Crustacean)</i>	
GRILLED MUSHROOM	600	PULPO WITH SWEET POTATO	900
Mix Mushroom - Truffle Aioli - Poached Egg <i>(Allergens: Mushroom, Egg)</i>		Octopus, Sweet Potato, Fermented Honey Chili	
SEARED SCALLOP AJO BLANCO	600	TUNA PIZZA	1,700
Hokkaido scallop - Almond sauce		Tuna - Cream Cheese - Tortilla <i>(Allergens: Seafood, Dairy)</i>	
SPICY SALMON AND TUNA FLAMBADO	600	GRILLED PEPPER AND BURRATA	1,300
Mix Salmon - Tuna - Gochujang sauce		Fermented Honey Chili, Crab Fat Sambal Aioli	

## SALAD

SOFT SHELL CRAB SALAD	600
Deep-fried soft shell crabs - Organic romaine lettuce - Fresh garden fruits & vegetables	
CAESAR SALAD	900
Classic	

## SOUP

FRENCH ONION SOUP	700
Caramelized Onion Gruyere Cheese	
TRUFFLE MUSHROOM SOUP	700
Shitake Mushroom Truffle Oil <i>Allergen: Mushroom</i>	

ALLERGEN NOTE: Please inform your server if you have any food allergies or dietary restrictions.

## MAINS

CAJUN SPICE GRILLED CHICKEN Chicken Thigh - Sweet Potato - Aged Comte Cheese	900
SEARED SALMON AJI VERDE Tazmanian Salmon - Potato mousseline	900
HONEY GLAZED CHICKEN Half Chicken Fermented Chili Aioli	1,200
FURIKAKE CRUSTED SEABASS Furikake Crust - Seabass - Mashed potato - Miso Garlic Emulsion (Allergens: Nuts, Seafood)	1,800
OVEN BAKED TURBOT - 1KG Lemon Butter Sauce	7,000

## OYSTERS

BAKED LOCAL OYSTER (per piece) Mornay Sauce	100
FRESH OYSTER Irish Gallagher	1,500
OYSTER ROCKEFELLER Irish Gallagher - Mornay - Mozzarella	1,500
OYSTER AND BONE MARROW Sourdough - Pepper Butter	1,700

## STEAKS

FILET MIGNON AND FOIE GRAS with Mashed Potatoes Choice of : Peppercorn Sauce, Aji Verde and Hollandaise Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00	2,600	A5 WAGYU RIB EYE 300G with Mashed Potatoes Choice of : Peppercorn Sauce, Aji Verde and Hollandaise Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00	5,000
PORK IBERICO TOMAHAWK Caramelized Aus Jus - Potato Wedges	3,000	PORTER HOUSE 700G with Mashed Potatoes Choice of : Peppercorn Sauce, Aji Verde and Hollandaise Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00	6,700
LAMB CHOPS Herb Crust - Mint Sauce - Mint Jelly (Allergen: Nuts)	3,200	RIB EYE 400G with Mashed Potatoes Choice of : Peppercorn Sauce, Aji Verde and Hollandaise Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00	4,700
GRILLED SHORTRIBS 1KG 48hrs Sous Vide Short Ribs - Potato Wedges - Jalapeno	5,000	RIB EYE 650G with Mashed Potatoes Choice of : Peppercorn Sauce, Aji Verde and Hollandaise Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00	7,500
STRIPLOIN 400G with Mashed Potatoes Choice of : Peppercorn Sauce, Aji Verde and Hollandaise Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00	4,700		

### TOMAHAWK 1.5KG

with Mashed Potatoes  
Choice of : Peppercorn Sauce, Aji Verde and Hollandaise  
Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00

13,000

## PASTA AND RISOTTO

RICOTTA TORTELLINI Ricotta, Spinach (Allergen: Egg)	600	LAMB SHANK RISOTTO Lamb Shank - Cheese Risotto Allergen: Cheese	1,900
CARAMELIZED ONION PASTA Spaghetti pasta - Parmesan cheese - Garlic bread	600	LOBSTER PASTA Creamy Tomato Sauce Allergens: Seafood, Dairy	2,500
SEAFOOD RISOTTO Arborio Rice - Cuttle Fish Ink - Shrimp - Squid	900		

## DESSERT

THE NECTAR Mango Jackfruit Compote - Vanilla Panna cotta	500
COCOA MAJESTY Chocolate Mousse - Cherry Sphere - Vanilla ice cream	500
AIRS OF AMBROSIA Pavlova - Strawberry coulis	500

## SIDES

TRUFFLE MAC N CHEESE Truffle Mornay Sauce	400
STEAK FRIED RICE Jasmine Rice - Beef Tallow	400
GRILLED BROCCOLINI WITH MORNAY Fermented Chili - Mornay Sauce Allergen: Nuts	400
BAKED POTATO Baked Mashed Potato - Bacon Chips	600