

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	

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	 FRIED COD WITH CAVIAR	2,200
Truffle Aioli		COD, Whipped goat cheese - Caviar	
 GRUYERE HONEY PHYLLO BITES	500	 SALMON CRUDO	1,000
Gruyere - Phyllo Pastry - Caramelized Onion Espuma <i>(Allergen: Cheese)</i>		Tazmanian Salmon - Salsa Macha	
		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 Chilli	
 SCALLOPS IN ESCARGOT BUTTER	700	TUNA PIZZA	1,700
Hokkaido scallop - Almond sauce		Tuna - Cream Cheese - Tortilla <i>(Allergens: Seafood, Dairy)</i>	
SPICY SALMON AND TUNA FLAMBADO	600	 MARINATED PEPPERS AND ANCHOVIES	700
Mix Salmon - Tuna - Gochujang sauce		Sweet palermo peppers - Anchovies - Vinaigrette dressing - Sourdough bread	

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>	

MAINS

 CRISPY CHICKEN WITH CHILLI CHICKPEA	900
Seared chicken - Tahini potato - Spicy tomato sauce <i>(Allergen: Cheese)</i>	
 MISO GLAZED SALMON	1,200
Miso glazed Salmon - Sauce pistou - Carrot velouté - Seasonal buttered vegetables	
HONEY GLAZED CHICKEN	1,200
Half Chicken Fermented Chili Aioli	
FURIKAKE CRUSTED SEABASS	1,800
Furikake Crust - Seabass - Mashed potato - Miso Garlic Emulsion <i>(Allergens: Nuts, Seafood)</i>	
 RIB EYE DONBURI	3,500
Rib eye - Chahan rice - Poached Egg <i>(Allergen: Egg)</i>	

OYSTERS

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

STEAKS

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

A5 WAGYU RIB EYE 300G	5,000
with Mashed Potatoes Choice of : Peppercorn Sauce, Aji Verde and Hollandaise Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00	
PORTER HOUSE 700G	6,700
with Mashed Potatoes Choice of : Peppercorn Sauce, Aji Verde and Hollandaise Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00	
RIB EYE 400G	4,700
with Mashed Potatoes Choice of : Peppercorn Sauce, Aji Verde and Hollandaise Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00	
RIB EYE 650G	7,500
with Mashed Potatoes Choice of : Peppercorn Sauce, Aji Verde and Hollandaise Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00	

TOMAHAWK 1.5KG	13,000
with Mashed Potatoes Choice of : Peppercorn Sauce, Aji Verde and Hollandaise Add Ons : Peppercorn Sauce 100.00 Aji Verde 100.00 Hollandaise 100.00	

PASTA AND RISOTTO

 BIRRIA RAMEN	1,200
Ramen - Beef chuck eye roll - Birria Broth	
CARAMELIZED ONION PASTA	600
Spaghetti pasta - Parmesan cheese - Garlic bread	
SQUID INK PASTA	900
Squid Ink Aglio - Olio pasta - Pulpo	

SEAFOOD RISOTTO	900
Arborio Rice - Cuttle Fish Ink - Shrimp - Squid	
LAMB SHANK RISOTTO	1,900
Lamb Shank - Cheese Risotto <i>Allergen: Cheese</i>	
LOBSTER PASTA	2,500
Creamy Tomato Sauce <i>Allergens: Seafood, Dairy</i>	

DESSERT

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

SIDES

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