

## RAW STARTERS

**CUCUMBER & MISO BITES (G)** 55  
FRESH CUCUMBER, SOY SESAME DRESSING, ITO TOGARASHI

**MIZUNA SALAD** 85  
ASIAN CITRUS DRESSING, MIZUNA LEAF, DAIKON, WASABI PEAS, PICKLED MUSHROOMS

**QUINOA & SCALLOPS SALAD (S)(G)** 115  
MIXED QUINOA, DIJON VINAIGRETTE, PEAR, BALSAMIC PEARLS

**HAMACHI** 125  
FRESH HAMACHI, SMOKED JALAPEÑOS, PONZU SAUCE, KALAMANSI GEL, CHILLI OIL

**KING CRAB SALAD (S)** 155  
KING CRAB MEAT, ROASTED SESAME DRESSING, APPLE, IKURA, BASIL OIL, LEMON VINAIGRETTE, MIXED LETTUCE

**OBSIBLUE PRAWNS (S)** 175  
BLUE PRAWNS, CAVIAR, SHISO OIL, LEMON BALM, 24K GOLD LEAVES

**BEEF TARTARE (G)(D)** 155  
SMOKED BEEF TENDERLOIN, CAPERS, SHALLOTS, WHOLE GRAIN MUSTARD, QUAIL EGG

**BEEF CARPACCIO (D)(N)** 165  
WAGYU BEEF, COMTÉ FOAM, BLACK TRUFFLES, KUMQUAT CONFIT, ROASTED ALMONDS, LEMON DRESSING, CHIVES OIL

## CAVIAR & OYSTERS

**BELUGA** 1800/3200  
**30G/50G**  
CREME FRAICHE, POTATO CRISPS

**OSETRA** 950/1500  
**30G/50G**  
CREME FRAICHE, POTATO CRISPS

**OYSTERS (S)** 250/450  
**6PCS/12PCS**  
A LA MIGNONETTE: SHALLOTS, BLACK PEPPERCORN, RICE VINEGAR, SAKE  
NATURAL: LIME, MALDON SALT  
NIKKEI: PONZU FOAM, SHISO OIL, KUMQUAT COMPOTE

## HOT STARTER

<b>EDAMAME (S)</b> SOYBEANS, HOMEMADE FURIKAKE SEASONING	30
<b>FRIED CALAMARI (S)(G)</b> FRIED CALAMARI, GARLIC CHIPS, CHILLI MAYO	90
<b>SHRIMPS TEMPURA (S)(G)</b> SHRIMPS, CHILLI MAYO	85
<b>KISU TEMPURA (S)(G)</b> KISU FISH, BLACK GARLIC MAYO, DASHI	99
<b>TRUFFLE HASSELBACK POTATOES (D)</b> PURPLE POTATOES, CRÈME FRAICHE, TRUFFLE ESSENCE SHALLOTS AND CHIVES	70

## ROBATA BITES

<b>CHARRED BABY CORN (D)(G)</b> BABY CORN COOKED IN MISO BUTTER, COMTE CHEESE, CORN SHOOTS	55
<b>CHICKEN TSUKUNE (G)</b> MINCED CHICKEN, MISO GLAZE	75
<b>UME SHISO (G)</b> CHICKEN THIGHS & SHISO	65
<b>NAGIMA</b> CHICKEN THIGHS & LEEKS	60

## MAIN

<b>WILD MUSHROOM YAKIMESHI (V)(G)</b>	125
JAPANESE SEASONAL WILD MUSHROOMS, MISO BUTTER, SPRING ONIONS	
<b>CORN AND TRUFFLE RISOTTO (D)</b>	145
CHAR SWEET CORN, BLACK TRUFFLE, ACQUERELLO RICE, PECORINO CHEESE	
<b>CHILEAN SEABASS (S)(D)</b>	175
CHILEAN SEABASS FILLET CURED IN SEAWEED, BROCCOLINI, GARLIC CHIPS, CAULIFLOWER PUREE, CREME FRAICHE SAUCE	
<b>MANDARIN DUCK (AL)</b>	225
DUCK BREAST, PERSIMMON PURE, APARAGUS AND MANDARIN-MIRIN, SAKE GASTRIQUE	
<b>LOBSTER PAPPARDELLE (G)(D)</b>	400
LOBSTER TAIL, GREEN PAPPARDELLE, WASABI FOAM, LOBSTER BISQUE	
<b>OSSOBUCO</b>	1450
VEAL SHANK, FARFALL, ROASTED TOMATOES AND MUSHROOMS	
<b>BEEF &amp; CELERIAC (G)(D)</b>	250
PAN-SEARED TENDERLOIN, CELERIAC PUREE, FRIED KALE, MISO AND CREAMY SHIMEJI MUSHROOM SAUCE	
<b>WAGYU STEAK (D)</b>	450
PAN-SEARED STRIPLOIN, SHISO CHIMICHURRI, MASHED POTATO	

## SIDE DISHES

<b>CELERIAC DAUPHINOISE (D)</b>	65
<b>SEAWEED SALAD (V)</b>	45
<b>BROCCOLINI SMOKED CHILLI BUTTER (D)</b>	45
<b>GARDEN SALAD (V)</b>	35
<b>MIXED MUSHROOMS (V)</b>	65

## DESSERTS

<b>APPLE PANNA COTTA</b>	65
CARAMELIZED APPLE, CREME FRAICHE PANNA COTTA, MISO CRUMBLE AND ELDERFLOWER JELLY	
<b>KAKIGORI (V)</b>	65
MILK OOLONG SHAVED ICE, MANGO PEACH COMPOTE, TONKA BEAN FOAM, JAPANESE MATCHA SAUCE, RASPBERRY POWDER, CRYSTAL YUZU LEAVES	
<b>CHOCOLATE KISSES (G)(D)(N)</b>	250
MANGO GEL, RASPBERRY GEL, MILK CHOCOLATE MOUSSE, POPPING CANDIES, CHERRY SORBET, ALMOND PRALINE	
<b>BLACK SESAME FLAN TART (G)(D)(N)</b>	65
BLACK SESAME PARISIAN FLAN, PANDAN OIL, MANDARIN SORBET, COCONUT GEL, DRY MANGO	
<b>CHOCOLATE TRUFFLE</b>	75
TRUFFLE MILK CHOCOLATE, CHOCOLATE SOIL , RASPBERRY COULIS, STRAWBERRY TUILE AND RED CURRANT	
<b>SELECTION OF ICE-CREAM &amp; SORBET (PER SCOOP)</b>	25
COCONUT ICE-CREAM VANILLA ICE-CREAM CHOCOLATE ICE-CREAM MANDARIN SORBET RASPBERRY SORBET APPLE SORBET	