周

## SASHIMI

Fatty Tuna ..... 188
Medium Fatty Tuna ..... 128
Tuna ..... 108
Salmon ..... 78
Seabream ..... 78
Crab ..... 98
Sweet Shrimp ..... 78
Clam ..... 78
Salmon Roe ..... 68
Sea Urchin ..... 148
Japanese Style Omelet ..... 58
Chef Selection of Sashimi 12pc ..... 358

## NIGIRI

78Fatty Tuna78Grilled Fatty Tuna58Tuna48
Salmon48
Seabream38
Sweet Shrimp38
Japanese Style Omelet38
Unagi

## SUSHI ROLLS

Tuna ..... 158
Spicy Tuna ..... 168
Salmon \& Avocado ..... 148
California ..... 158
Unagi \& Cucumber ..... 138
Tempura Boston Lobster ..... 258
Grilled Eel \& Cucumber ..... 128
Cucumber ..... 78
Avocado ..... 98
Pickled Radish ..... 78
HAND ROLL
Spicy Tuna ..... 128
Salmon \& Avocado ..... 118
Tempura Prawn ..... 118
Pickled Radish ..... 78

## APPETIZER

88Crafted Japanese AppetizersDuo of Japanese Appetizers ..... 138
Seasonal Vegetable Salad ..... 98
Seafood Salad ..... 168
Spinach \& Mushroom Salad ..... 118
Edamame ..... 68
Seared Duck Foie Gras288
SOUP
Lobster Bisque
Beef Consommé ..... 98
Miso Soup ..... 98

## TEMPURA

Black Tiger Prawns ..... 98
Cuttlefish ..... 58
Asparagus ..... 58
Shiitake Mushroom ..... 48
Lotus Root48
Sweet Potato
Eggplant
All tempura is served with 3 pieces
SEAFOOD/FISH
Boston Lobster ..... $618 / 500 \mathrm{~g}$
Jumbo Prawn (1 piece) ..... 108
Scallops (2 pieces) ..... 148
Salmon ..... $158 / 120 \mathrm{~g}$
Sablefish ..... 178/120g
Australian Spiny Lobster ..... $1180 / 500 \mathrm{~g}$
Abalone ..... $888 / 500 \mathrm{~g}$

## BEEF

Angus Beef Tenderloin 100g ..... 238
Angus Beef Sirloin 100g ..... 248
Australian Wagyu Beef Tenderloin M5 100g ..... 298
Australian Wagyu Beef Sirloin M5 100g ..... 318
Australian Wagyu Beef Sirloin M9 100g ..... 388
All Beef is served with grilled vegetables
Vegetables48
Bean Sprouts68
Wild Mushrooms68
Green Vegetables68
Tofu

## Rice

88Garlic RiceGarlic Rice with Waygu Beef ..... 128
Eel Fried Rice ..... 88
Steamed Rice ..... 68
Rice is served with Miso Soup \& Japanese Pickles
Dessert
108
White Chocolate \& Matcha Mousse ..... 88
Sweet Red Bean Soup
Japanese Cheesecake, Yuzu Ice Cream ..... 118
Fruit Sorbet, Yuzu, Pineapple, \& Raspberry ..... 48/per scoop
Seasonal Fruits ..... 108

## LUNCH SET MENU A

## Crafted Japanese Appetizer

Green Salad

Stir-Fried Vegetables
Angus Beef Sirloin 80g

Garlic Rice, Miso Soup, Japanese Pickles

Yuzu Sorbet

LUNCH SET MENU B

## Crafted Japanese Appetizer

Salmon Sashimi

Scallop \& Prawn

Stir-Fried Vegetables
Angus Beef Sirloin or Tenderloin 80 g

Garlic Rice, Miso Soup, Japanese Pickles

Sweet Red Bean Soup

## DINNER SET MENU A

Crafted Japanese Appetizer<br>Salmon Sashimi<br>Abalone<br>Foie Gras<br>Grilled Vegetables<br>Australian Wagyu Sirloin 80 g<br>Garlic Rice, Miso Soup, Japanese Pickles Passion Fruit Creme Brule, Coconut Foam<br>DINNER SET MENU B<br>888RMB<br>Crafted Japanese Appetizer<br>Tuna Sashimi<br>Lobster Bisque<br>Boston Lobster<br>Foie Gras<br>Grilled Vegetables<br>Australian Wagyu Sirloin or Tenderloin 80 g<br>Garlic Rice, Miso Soup, Japanese Pickles<br>Japanese Cheesecake, Yuzu Ice Cream

