



TASTING MENU

Wagyu Beef Toast *

Caviar, Chive, Uni, Passion Fruit Jelly

Carabinero Tartare

Capsicum Puree, Ikura, Capers Crisp
Coriander, Tomato Water

Kumamoto Pork Belly Yakitori

Comte Cheese, Sambal Matah

Yuzu Marinated Tomato

Caviar, Cilantro, Cream Cheese, Salted Egg Yolk, Sea Grape

Butter Poached Halibut *

Pickle Daikon, Caviar, Fish Maw and Chicken Soup

Hay Smoked Ribeye

Potato Fondant, Caramelized Endive, Beef Jus

Upgrade to Wagyu Katsu, Caviar & Burnt Butter Sauce

+HK\$350 Per Person

Slow Braised Kumamoto Pork Belly Rice

Pickle Green Chilli, Spring Onion

Upgrade to Abalone Rice With Liver Sauce

+HK\$300 Per Person

Yuzu Choux au Craquelin

Meringue Candy, Vanilla Cream, Honey Tuile

Yuzu Cream, Honey Crumb, Yuzu Honey Gel

Short Tasting HK\$1280

Full Tasting HK\$1580

Half Wine Pairing \$548

Full Wine Pairing \$890

STARTERS

Grilled Japanese Sweet Corn	\$88
Wagyu Ox Tongue Yakitori	\$128
Pigeon Yakitori Pickled Daikon, Confit Pigeon	\$118
Kumamoto Pork Belly Yakitori Comte Cheese, Sambal Matah	\$98
Tomato Ceviche Sea Grapes, Bocconcini, Basil Cream Cilantro, Yuzu Kombu Water	\$168
Roasted Pumpkin Salad Mascarpone, Toasted Nuts, Avocado, Kombu Shallot and Sesame Oil Dressing	\$168
Japanese Surf Clam Hamayaki Kombu, Spring Onion, Fish Broth	\$178
House Cured Japanese Shima Aji Chinese Celery, Lychee, Cucumber Tomato, Shallot Crisp, Lime and Chilli Sauce	\$178
Truffle Brioche Seared Scallop, Scallion Oil, Aged Cheddar Cheese	\$188
Wagyu Beef Toast Caviar, Chive, Uni, Passion Fruit Jelly	\$198
Toro Tartare Nori Tempura, Toro, Uni, Ikura, Lemon Aioli	\$238
Hairy Crab Somen Hokkaido Hairy Crab, Ikura, Apple, Uni, Spring Onion	\$248
Beancurd Prawn Roll Potato, Button White Mushroom, Kombu Chicken Soup	\$268

M A I N S

Uni and Crab Meat Pasta Hokkaido Hairy Crab, Uni, Parmesan Cheese	\$348
Carabinero Pasta Carabinero, Lemon Zest, Ikura, Prawn Sauce	\$348
Curry Cured Cod Apple Chutney, Lime and Coconut Cream	\$358
Hay Smoked Ribeye Potato Fondant, Caramelized Endive, Beef Jus	\$358
Shiso Lobster Lobster and Abalone Liver Sauce, Parsnip Puree Shimeji, Celtuce	\$518
Roasted Whole Yellow Chicken Root Vegetables, Garlic, Kale	\$788
Japanese Wagyu Katsu Fennel and Cabbage, Caviar, Burnt Butter Sweet Soy	\$888
Salted Baked Seasonal Fish Truffle Sabayon <i>(NEED TO ORDER IN ADVANCE)</i>	MARKET PRICE

R I C E

Confit Duck Rice Preserved Vegetables, Foie Gras Sweet Corn, Port Wine Reduction	\$328
A4 Miyazaki Beef Rice Leek, Egg Yolk, Yakiniku Sauce	\$328
Soy Marinated Toro Rice Spicy Ikura, Uni, Spring Onion, Jalapeno	\$348
Abalone Rice Caviar, Abalone Liver Sauce	\$368

S I D E S

Mashed Potato with Comte Cheese	\$98
Maitake Mushroom Sukiyaki	\$98
Sauté Asparagus with Truffle	\$108

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
PLEASE INFORM US OF ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS IN ADVANCE

DESSERTS

Dark Chocolate Mousse Cake \$128

Chocolate Mousse, Chocolate Cake

Mille Feuille Tiramisu \$138

Puff Pastry, Mascarpone, Pistachio Cream

Yuzu Choux au Craquelin \$138

Meringue Candy, Vanilla Cream, Honey Tuile
Yuzu Cream, Honey Crumb, Yuzu Honey Gel

Dehydrated Caviar Cheesecake \$148

Mascarpone Cream, Toasted Almond

Caramel Popcorn Ice Cream Sandwich \$148

Popcorn, Corn Caramel, Butter Sable Biscuit

"You are what you eat, so eat something sweet!"