



TASTING MENU

Seared Scallop with Yuzu Chicken Broth

Beef and Shiso Tartare

Japanese Ama Ebi

Hairy Crab Somen

Truffle Brioche

Tomato and Burrata Salad

Spicy Scallop Pasta

Hay Smoked Ribeye

Lobster Risotto + \$98

Salt and Pepper Lamb + \$98

Slow Braised Wagyu Short Ribs + \$108

Watermelon Slushy with Salted Plum Ice Cream

Caramel Custard Pudding with Lemon Honey Sorbet + \$48

Additional Dish To Share

Sansho Chicken Rice \$328

Confit Duck Rice \$328

Amadai Fish Rice / Soy Marinated Toro Rice \$348

Japanese Abalone Rice with Caviar and Liver Sauce \$368

Whole Roasted Yellow Chicken \$888

HK\$888

Wine Pairing \$548

All prices are subject to 10% service charge





PREMIUM TASTING MENU

Japanese Ebi and Squid Bowl

Nori, Celtuce, Uni, Citric Miso

Truffle Brioche

Seared Scallop, Scallion Oil, Aged Cheddar Cheese

A4 Wagyu Sliced

Tofu, Kombu, Shimeji, Yuzu Chicken Broth

Compressed Tomato

Fermented Bean Curd Dressing, Ricotta, Crumbles, Wild honey

Hay Smoked Ribeye

Potato Fondant, Broccolini, Beef Jus

Lobster Rice

Kombu, Dashi broth, Spring Onion, Bonito Flakes

Upgrade to Abalone Rice With Liver Sauce

+HK\$300 Per Person

Caramel Custard Pudding with Lemon Honey Sorbet

HK\$1380

Half Wine Pairing \$548

Full Wine Pairing \$890

All prices are subject to 10% service charge