



## TASTING MENU

### Surf Clam Ceviche \*

Chinese Celery, Lychee, Cucumber, Tomato  
Shallot Crisp, Lime and Chilli Sauce

### Truffle Brioche

Seared Scallop, Scallion Oil, Aged Cheddar Cheese

### Pigeon Yakitori

Pickled Daikon, Confit Pigeon

### Chill Tomato Water

Mint, Crab, Uni, Cucumber, Pickle Tomato

### Shiso Lobster \*

Lobster and Abalone Liver Sauce, Parsnip Puree, Shimeji, Celtuce

### USDA Prime Sirloin

Capers Mash Potato, Asparagus, Kale, Beef Jus  
**Upgrade to Wagyu Katsu, Caviar & Burnt Butter Sauce**  
**+HK\$350 Per Person**

### Shredded Chicken Rice

Foie Gras, Chinese Preserved Sausage, Sesame Sauce, Cucumber  
**Upgrade to Abalone Rice With Liver Sauce**  
**+HK\$300 Per Person**

### Churros

Hazelnut Chantilly, Pistachio Nuts, Chocolate Cremeux

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Short Tasting HK\$1280

Full Tasting HK\$1580

Half Wine Pairing \$548

Full Wine Pairing \$890

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## STARTERS

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**Grilled Japanese Sweet Corn** \$88

**Wagyu Ox Tongue Yakitori** \$128

**Pigeon Yakitori**

Pickled Daikon, Confit Pigeon \$118

**Compressed Tomato Salad**

Ricotta, Wild Honey, Fermented Bean Curd Dressing, Basil \$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

**Surf Clam Ceviche**

Chinese Celery, Lychee, Cucumber, Tomato  
Shallot Crisp, Lime and Chilli Sauce \$178

**Truffle Brioche**

Seared Scallop, Scallion Oil, Aged Cheddar Cheese \$188

**Toro Tartare**

Nori Tempura, Toro, Uni, Ikura, Lemon Aioli \$238

**Hairy Crab Somen**

Hokkaido Hairy Crab, Ikura, Apple, Uni, Spring Onion \$248

**Charred Kuruma Ebi**

Yuzu Uni Glazed, Pistachio Crumbs, Pickle Chilli Sauce \$268

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## M A I N S

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<b>Uni and Crab Meat Pasta</b> Hokkaido Hairy Crab, Uni, Parmesan Cheese	\$348
<b>Japanese Sea Bream</b> Apple Relish, Thai Herb Salad, Light Curry Sauce	\$358
<b>Honey Glazed Iberico Pork</b> Celeriac Puree, Fennel and Herb Salad Sweet Soy Butter Sauce	\$358
<b>USDA Prime Sirloin</b> Capers Mash Potato, Asparagus, Kale, Beef Jus	\$438
<b>Shiso Lobster</b> Lobster and Abalone Liver Sauce, Parsnip Puree, Shimeji, Celtuce	\$518
<b>Roasted Whole Yellow Chicken</b> Root Vegetables, Garlic, Kale	\$788
<b>Japanese Wagyu Katsu</b> Fennel and Cabbage, Caviar, Burnt Butter Sweet Soy	\$888
<b>Salted Baked Seasonal Fish</b> Truffle Sabayon <i>(NEED TO ORDER IN ADVANCE)</i>	MARKET PRICE

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## R I C E

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<b>Confit Duck Rice</b> Preserved Vegetables, Foie Gras Sweet Corn, Port Wine Reduction	\$328
<b>Amadai Fish Rice</b> Uni, Ikura, Spring Onion	\$328
<b>Soy Marinated Toro Rice</b> Spicy Ikura, Uni, Spring Onion, Jalapeno	\$348
<b>Abalone Rice</b> Caviar, Abalone Liver Sauce	\$368

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## S I D E S

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<b>Mashed Potato with Comte Cheese</b>	\$98
<b>Maitake Mushroom Sukiyaki</b>	\$98
<b>Sauté Asparagus with Truffle</b>	\$108

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## DESSERTS

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### Apple Tarte Tatin

Caramelized Apple, Truffle Oil, Puff Pastry \$108

### Churros

Hazelnut Chantilly, Pistachio Nuts \$138

### Dehydrated Caviar Cheesecake

Mascarpone Cream, Toasted Almond \$148

### Caramel Popcorn Ice Cream Sandwich

Popcorn, Corn Caramel, Butter Sable Biscuit \$148

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