

BRUNCH



468

per person

STARTERS

(Served at your table for sharing)

Edamame (v) — Steamed, sea salt or spicy

Wagyu tataki — Chorizo oil, Asahi tozazu,
crispy quinoa, chives

Fried chicken — Okinawan black sugar, garlic, fresh chilli

Spinach (v) — Chilled, sesame sauce, mustard seed

SUSHI COUNTER

Sashimi selection

Chef's choice of maki and nigiri

Freshly shucked Irish oysters

MAIN COURSE

(Choose one per person)

Baked chicken — Honey miso, sautéed shiitake

Flank steak — Shisho chimichurri, wasabi mashed potatoes

(Upgrade to Wagyu Striploin MB3 Australian 200gr +180)

Salmon teriyaki — Charred lime, fresh chilli

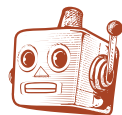
Tempura — Prawn, vegetables, ponzu tentsuyu

Cauliflower (v) — Truffle, passion fruit caper sauce

DESSERT STATION

Fruit platters and assorted desserts

FREE-FLOW



198
per person

SIGNATURE SAKE STATION

Manotsuru Karakuchi Tsuru Honjozo, Niigata, Japan
(真野鶴辛口“鶴”本醸造)

Rihaku Nigori Cloudy Tokubetsu Honjozo, Shimane
(李白 濁酒 特別本醸造)

Sinsen Tokubetsu Nama Junmai, Ishikawa
(神泉 特別生酒純米)

WHITE

Scarbolo Friulano, Friuli-Venezia Giulia, Italy

RED

Tenute Silvio Nardi Ross di Montalcino,
Sangiovese, Tuscany, Italy

LIQUOR

Manzairaku Kaga Umeshu, plum sake, Ishikawa, Japan
(萬歳樂加賀梅酒)

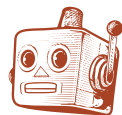
BEER

Suntory Draught, Japan

COCKTAIL

Aka Hana, Matusalem 15, Montelobos mezal, hibiscus
Negroni77, sake, Campari, red apple infused,
red vermouth

NO SERVICE CHARGE. ALL OUR TIPS GO TO OUR STAFF.



KID'S BRUNCH

98
per child
(5 to 12 years old)

1 child eats free per 2 adults

MAIN

Chicken katsu with rice
Grilled mackerel fillet
Vegetable yaki udon
Prawn tempura with udon
