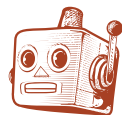


BRUNCH



468

*per person
(2 hours time limit)*

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 Scottish 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

CHEF'S DESSERT SELECTION

Tropical fruits and assorted desserts

FREE-FLOW



198
per person

SIGNATURE SAKE STATION

Hoku Shika Kimoto, Honjozo, Akita
(北鹿 生酛 本造釀)

Rihaku Nigori Cloudy Tokubetsu Honjozo, Shimane
(李白 濁酒 特別本釀造)

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
(萬歲樂加賀梅酒)

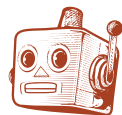
BEER

Sapporo Draught, Japan

COCKTAIL

White Negroni, Plymouth Gin, Lillet Blanc, Suze, grapefruit oil
Bloody Mary, Absolute Elyx, tomato Juice, lemon juice,
pepper, tabasco

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
