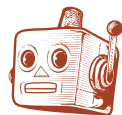


# BRUNCH

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468

*per person  
(2 hours time limit)*

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## 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

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## SUSHI COUNTER

Sashimi selection

Chef's choice of maki and nigiri

Freshly shucked Scottish oysters

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## 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

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## 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)

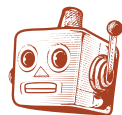
## BEER

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

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98  
*per child*  
*(5 to 12 years old)*

*1 child eats free per 2 adults*

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### MAIN

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

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# VEGETARIAN

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# BRUNCH

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468  
*per person*  
*(2 hours time limit)*

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## STARTERS

(Served at your table for sharing)

Edamame — Steamed, sea salt

Spinach — Chilled, sesame sauce, mustard seeds

Chilled "Burnt" Eggplant — Garlic, ponzu

Daikon — Carpaccio, radish sprouts, green tea oil

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## SUSHI COUNTER

Vegetarian Sushi Selection — Seasonal Selection  
(Avocado, Japanese Ginger, Daikon, Avocado Maki)

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## MAIN COURSE

Cauliflower — Black truffle, capers, almonds

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## CHEF'S DESSERT SELECTION

Tropical fresh fruits

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