

DUNCH



298

per person

STARTERS

(Served at your table for sharing)

Edamame (v) — Steamed, sea salt

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

Fried chicken — Okinawan black sugar, garlic, fresh chilli

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

Hamachi — Rocket butter, white soy, yukari

HONJO SEAFOOD SELECTION +98 P.P.

Sashimi selection

Chef's choice of maki and nigiri

Freshly shucked Scottish oysters

MAIN COURSE

(Choose one per person)

Baked chicken — Pumpkin miso, kale

Flank steak — Shisho chimichurri, wasabi mashed potatoes
(Upgrade to Wagyu Striploin MB3 Australian 200gr +180)

Salmon teriyaki — Charred lime, shichimi togarashi

Tempura — Prawn, vegetables, ponzu tentsuyu

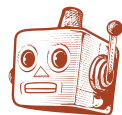
Cauliflower (v) — Truffle, passion fruit caper sauce

CHEF'S DESSERT SELECTION

Tropical fruits and assorted desserts

VEGETARIAN

DUNCH



298
per person

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
- Shishito — Ponzu, shichimi

SUSHI COUNTER +98 P.P.

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

MAIN COURSE

Cauliflower — Black truffle, capers, almonds

CHEF'S DESSERT SELECTION

Tropical fresh fruits

FREE-FLOW



180
per person
(Last order 5:30pm)

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)

Soutenbou The Heart of Echigo, Niigata

(想天坊 越後之心伝)

SPARKLING

Santa Margherita Prosecco, Veneto, Italy

WHITE

Diane Sauvignon Blanc, Arbeau, France

RED

Diane Syrah Blend, Arbeau, France

LIQUOR

Manzairaku Kaga Umeshu, plum sake, Ishikawa, Japan

(萬歲樂加賀梅酒)

BEER

Sapporo Draught, Japan

COCKTAIL

Okiru, Absolut vodka, cherry blossom, lychee, lemon juice, soda

Hinode, House infused earl grey Chivas Regal Whisky,
yuzu, elderflower, soda

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