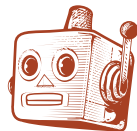


# FATHER'S DAY BRUNCH

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680  
*per person*

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## BRUNCH MENU

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### STARTERS

*For sharing*

- Edamame (v) — Steamed, sea salt
- Pork Belly — Honey ponzu glazed, apple puree, crispy lotus root
- Spinach (v) — Chilled, sesame sauce, mustard seed
- Wagyu — Chorizo oil, quinoa, chives
- Otoro — Basil, red onion, yuzu soy, bubu arare

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### SUSHI, SASHIMI & TEMPURA

*For sharing*

- Nigiri — Salmon, chu-toro, hamachi, sweet prawn
- Sashimi — Akami, salmon, hamachi, scallop
- Oysters (2pp) — Additional oyster +24 per pc
- Corn tempura (v) — Sweet corn, Japanese saffron, wasabi tentsuyu
- Broccolini tempura (v) — Truffle ponzu

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### MAIN COURSES

*Choose 1pp*

- Cauliflower (v) — Black truffle, passion fruit butter sauce, capers, almonds
- Salmon teriyaki — Charred lime, fresh chilli
- Short rib — Slow cooked, red wine-miso, daikon pickle
  
- USDA prime ribeye 250g — Grilled, oyster mushroom, yakiniku dipping sauce  
Upgrade +88pp

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### DESSERTS

*For sharing*

- Warm chocolate truffles, matcha tartlets, vanilla ice cream, sakura-raspberry coulis



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

# FREE-FLOW

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## PREMIUM — 380 P.P.

Perrier-Jouët Grand Brut, Champagne, France  
For Fox Saké, Niigata, Japan

*Including all beverages below*

## CLASSIC — 220 P.P.

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### SIGNATURE SAKE STATION

Hoku Shika Kimoto, Honjozo, Akita, Japan

(北鹿 生酛 本造釀)

Yakatsuru Iwai Kurabu, Kyoto, Japan

(弥栄鶴 祝蔵舞 純米酒)

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### SPARKLING

Santa Margherita Prosecco, Veneto, Italy

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### WHITE

Diane Sauvignon Blanc, Arbeau, France

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### RED

Diane Syrah Blend, Arbeau, France

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### LIQUOR

Sata Kakutama Umeshu, Plum Sake, Kagoshima, Japan

(佐多角玉梅酒)

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### BEER

Sapporo Draught, Japan

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### COCKTAIL

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

Hinode, House infused earl grey Chivas Regal Whisky,

yuzu, elderflower, soda

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