



A Japanese–French culinary expression where flame and smoke are delicately orchestrated with exceptional meats and refined craftsmanship, offering an immersive gastronomic experience.

SMALL BITES



HOKKAIDO SHIRAOI

98

*Japanese Wagyu Bresaola on Charcoal Puff with
Miso Cauliflower Purée & Toasted Sesame*

WAGYU TARTARE

98

*Japanese A5 Wagyu Sirloin with Raw Squid, Red Onion
on Toasted Ciabatta Bread with Smoky Mayonnaise*

AKA EBI TOAST

88

*Prawn Tartare on Toasted Brioche, Horseradish Yogurt,
Ebi Miso & Coriander Cress*



Signature Dish

Subject to 10% service charge

STARTERS



CHAR SHU BY MIYOSHI

198

*Braised Japanese A5 Wagyu Brisket with Firewood
Lily Bulb & Arugula in Romesco Sauce*

KING CRAB

188

*Crab Salad with Amela Tomato, Japanese Mikan Orange
with Potato Foam in Champagne Vinaigrette*

WAGYU TATAKI

168

*Charcoal Charred Japanese A5 Wagyu Beef, French
Beans, Pear & Smoked Nuts in Wafu Dressing*

BLUE MUSSELS

158

*Sauteed Dutch Mussels with Chieives, Parsley Cress &
Lemon Zest in Creamy White Wine Sauce*



TOMATO FRUIT

138

*Grilled Shizuoka Tomato with Confit Garlic, Pine Nuts,
Basil Cress & Charcoal Vinaigrette*

MUSHROOM SOUP

108

*Porcini Mushroom & White Bean in Wagyu Beef Miso,
Oba Leaf Oil with Mushroom Wafer*



Signature Dish  Vegetarian Dish

Subject to 10% service charge

OFF THE GRILL



LOBSTER TAIL

368

Grilled Maine Lobster Tail, Kabocha Gnocchi with Charred Broccolini, Fried Tarragon in Américaine Sauce

SUZUKI

258

Crispy Grilled Seabass, Grenobloise Style, Fresh Herb Salad & Garlic Croutons



WAGYU HIRE

398

Japanese A5 Tenderloin Steak with Creamy Mashed Potato, Firewood Asparagus with Red Wine Sauce

GYU TAN

298

Australian Wagyu Tongue with Mizuna Salad, Crispy Shallots in Pickled Wasabi Dressing



SUKIYAKI

288

Thinly Sliced Japanese A5 Wagyu Sirloin, Grilled Lotus Root, Free-range Egg with Spicy Tare Sauce

WAGYU HARAMI

268

Australian Skirt Steak with Charred Onion Purée & Toasted Hazelnut Gremolata with Sticky Teriyaki Sauce

IBERICO PORK

268

Spanish Pork Pluma, Roasted Romesco, Black Pudding Crumble with Akadama Port Wine Reduction

SWEET POTATO

188

Japanese Sweet Potato Duchess, Comte Cheese, Crispy Seaweed with Micro Herb Salad with Black Truffle Dressing



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HOT KITCHEN

YELLOW CHICKEN 398

*Wood Oven Shio Koji Chicken with Hen of the Woods,
Carrots Purée & Chicken Jus
(20mins preparation time)*



BRISKET MIYOSHI STYLE 268

*Japanese A5 Wagyu Beef Stew, Sauteed Baby Carrots
& Button mushroom in Rich Braising Jus*

KAMAMESHI RICE 188

*Sauteed Seasonal Mushrooms with Shitake Stock,
Shiso Chiffonade & Truffle Miso Butter
(20mins preparation time)*



Signature Dish  Vegetarian Dish

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DESSERTS

CHEESECAKE

118

Pistachio Basque-Style with Homemade White Chocolate Ice Cream



TARTE FINE

108

Apple Tarte Au Four à Bois with Black Kuromitsu Sugar & Homemade Smoked Vanilla Ice Cream

HOJICHA ECLAIR

98

Choux Pastry with Roasted Green Tea Créméux, Green Tea Ganache & Caramelized Hazelnuts

CARAMEL FLAN

88

Baked Vanilla & Caramel Pudding with Crunchy Honeycomb & Caramel Sauce



Signature Dish

Subject to 10% service charge