



LUNCH SET MENU

3 COURSES \$368/ person

(small bite + starter + main) OR (starter + main + dessert)

4 COURSES \$438/ person

(small bite + starter + main + dessert)

All courses served with coffee or tea

SMALL BITES *(choose one)*

Wagyu Tartare

*Raw Japanese A5 Wagyu & Japanese Squid Crostini,
Red Onion & Smoky Mayonnaise*

Tomato Fruit

*Off the Grill Shizuoka Tomato, Toasted
Pine Nuts & Champagne Vinaigrette*

STARTERS *(choose one)*

Mushroom Soup

*Porcini Cream, Wagyu Beef Miso,
White Bean, Oba Leaf Oil with Brioche Wafer*

Ebi Cocktail

*Red Prawn, Grilled Avocado with Horseradish
Yogurt Dressing & Ebi Miso Mayonnaise*

Beef Tataki

*Charcoal Seared Beef, Pear & Green Bean,
Smoked Nuts with Wafu Dressing*

MAINS *(choose one)*

Wagyu Beef

*Japanese A5 Wagyu Rump Cap, Mashed Potato, with
Grilled Asparagus & Red Wine Jus*

Seabass

*Grilled Fish, Miso Cauliflower Purée, Watercress,
Smoked Ikura, Yuzu Kosho Beurre blanc*

Hachis Parmentier

*Baked Meat Pie, Hatcho Miso-braised Wagyu Beef &
Duchesse Potato with Comté Cheese Moss*

Iberico Pork

*Grilled Pork Pluma, Baked New Potato, Flamed Arugula
with Akadama Port Wine Reduction*

DESSERTS *(choose one)*

Caramel Flan

*Baked Vanilla & Caramel Pudding with Crunchy
Honeycomb & Caramel Sauce*

Hojicha Eclair

*Choux Pastry with Roasted Green Tea Creméux,
Green Tea Ganache & Caramelized Hazelnuts*

 Vegetarian Dish

Subject to 10% service charge