



DINNER TASTING MENU

5 COURSES \$688/ person
(small bite + starter + soup + 2nd main + dessert)

6 COURSES \$788/ person
(small bite + starter + soup + 1st main + 2nd main + dessert)

SMALL BITE

Hokkaido Shiraoi

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

STARTER

Aka Ebi

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

SOUP

Mushroom Soup

*Dried Porcini, White Bean,
Wagyu Beef Miso with Mushroom Wafer*

1st MAIN (choose one)

King Crab

*King Crab with Amela Tomato, Roasted Mikan Orange
in Champagne Vinaigrette*

Cha Shu By Miyoshi

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

2nd MAIN (choose one)

Lobster Tail

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

Sukiyaki

*Thinly Sliced Japanese A5 Wagyu Sirloin,
Grilled Lotus Root, Free-range Egg with Spicy Tare Sauce
+\$100 upgrade to Japanese A5 Tenderloin Steak*

DESSERTS (choose one)

Pistachio Cheesecake

*Pistachio Basque-Style with Homemade White
Chocolate Ice Cream*

Hojicha Eclair

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

Subject to 10% service charge

2026-03-24