



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, Charcoal Puff,
Miso Cauliflower Purée & Toasted Sesame*

STARTER

Kampachi

*Amberjack Sashimi, Edamame & Asparagus Salad,
with Avocado Emulsion, Ponzu Soy & Shiso Oil*

SOUP

Jagaimo

*New Potato Veloute, Japanese Sweet Onion with
Wagyu Miso, Truffle Oil & Croutons*

1st MAIN (choose one)

Yaki Hotate

*Charcoal Seared Japanese Scallop, Café de Paris
with Carrot Cream & Bubu-Arare*

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 Purée, with
Charred Broccolini, Tarragon Oil & 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*

Chocolate Crémeux

*Dark Chocolate Ganache, Caramelized Hazelnuts,
Honeycomb Crunch & Smoked Sea Salt*

Subject to 10% service charge

2026-04-09a