



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*

KAMPACHI

188

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

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*

JAGAIMO

108

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



Signature Dish  Vegetarian Dish

Subject to 10% service charge

OFF THE GRILL



LOBSTER TAIL

3 6 8

Grilled Maine Lobster Tail, Kabocha Purée, with Charred Broccolini, Tarragon Oil & Américaine Sauce

SUZUKI

2 5 8

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



WAGYU HIRE

3 9 8

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

GYU TAN

2 9 8

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



SUKIYAKI

2 8 8

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

WAGYU HARAMI

2 6 8

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

IBERICO PORK

2 6 8

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

SWEET POTATO

1 8 8

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



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HOT KITCHEN

YELLOW CHICKEN 538

*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)*



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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 Creméux, Green Tea Ganache & Caramelized Hazelnuts

CARAMEL FLAN

88

Baked Vanilla & Caramel Pudding with Crunchy Honeycomb & Caramel Sauce



Signature Dish

Subject to 10% service charge