



LUNCH SET MENU

3 COURSES \$398/ person

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

4 COURSES \$458/ person

(small bite + starter + main + dessert)

All courses served with Coffee / Tea / Soft Drink / Orange Juice

SMALL BITES (choose one)

Bresaola Mousse

Wagyu Bresaola, Feuille de Brick, Chive
Mascarpone Mousse

Hamo

Hamo Fish, Pickled Plum & Raspberry Sauce
Seaweed à la nage

STARTERS (choose one)

Wagyu Tartare

Raw Beef with Classic French-style Condiments
Egg Yolk Gem & Smoked Mayo, Crispy Burdock

Norwegian Salmon

Smoked Salmon, Salmon Roe, Tendashi Jelly
Herb Salad, Kyoto Vinegar à la Grecque, Wasabi Yogurt

Fresh Tomato Salad

Heirloom Petite Tomatoes, Yuzu Pearls, Burrata Cheese
Fresh Basil

MAINS (choose one)

Wagyu Beef

Japanese A5 Wagyu Rump, Mashed Potato
Baby Spinach, Sauce au Poivre

Amadai Urokoyaki

Fresh Amadai, Cauliflower
Arugula, Oba Pistou, Lemon Beurre Blanc

Hatcho Nabe

Dark Miso Wagyu Stew, Braised Vegetables
Mashed Potato & Oba Leaf Chiffonade

Negima

Yellow Chicken Thigh, Japanese Leek, Corn, Edamame
Chicken Juice, Romesco Sauce

DESSERTS (choose one)

Pain Perdu

Brioche French Toast, Black Kuromitsu Sugar &
Strawberry Sorbet

Tokoroten

Japanese-style clear noodles, Homemade Ginger Syrup
Shiratama Mochi, Yuzu



Vegetarian Dish

Subject to 10% service charge