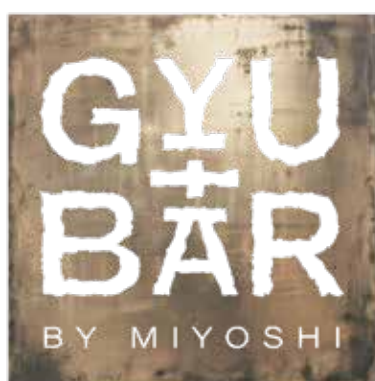




A Japanese–French culinary expression where flame and smoke are delicately orchestrated with exceptional meats and refined craftsmanship, offering an immersive gastronomic experience.

SMALL BITES



HOKKAIDO SHIRAOI

9 8

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

HAMO

6 8

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

BRESAOLA MOUSSE

6 8

*Wagyu Bresaola, Feuille de Brick, Chive
Mascarpone Mousse*

KYOTO VINEGAR GRECQUE

5 8

Seasonal Vegetables, Pickles, Parsley Cress



Signature Dish  Vegetarian 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*

FRESH TOMOATO SALAD

98

*Heirloom Petite Tomatoes, Yuzu Pearls, Burrata Cheese
Fresh Basil*

WAGYU TARTARE

158

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

NORWEGIAN SALMON

138

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

KAMPACHI TARTARE

188

Salmon Roe with Lemon Gel & Coriander Cress

WAGYU CONSOMME

108

Rich Clear Wagyu Beef Bouillon with Truffle Pearls



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OFF THE GRILL

NEGIMA 198

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

AMADAI UROKOYAKI 238

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



LOBSTER TAIL 398

*Grilled Maine Lobster Tail, Vegetable Trio, Sorrel Leaf
with Lemon Beurre Blanc*

WAGYU ICHIBO 298

*Japanese A5 Wagyu Rump Cap, Pommes Fondantes
Confit Shallots, Demi-Glace*



WAGYU HIRE 498

*Japanese A5 Tenderloin Steak, Pommes Fondantes
Confit Shallots, Demi-Glace*

GYU TAN 298

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

WAGYU HARAMI 268

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

SUKIYAKI 398

*Japanese A5 Wagyu Sirloin, Thinly Sliced
Grilled Lotus Root, Free-Range Egg with Sauce*

MIXED VEG 158

*Firewood-Grilled Seven Vegetables
with Romesco Sauce, Smoked Salt*



Signature Dish  Vegetarian Dish

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HOT KITCHEN



YELLOW CHICKEN

538

*Wood Oven Sake Kasu Chicken with Hen of the Woods
Carrots Purée & Chicken Jus
(25 mins preparation time)*

HATCHO NABE

298

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



KAMAMESHI RICE

188

*Sauteed Seasonal Mushrooms with Shiitake Stock
Shiso Chiffonade & Truffle Miso Butter
(25 mins preparation time)*



Signature Dish



Vegetarian Dish

Subject to 10% service charge

DESSERTS



TARTE FINE

128

Apple Tarte Au Four à Bois with Black Kuromitsu Sugar & Homemade Smoked Vanilla Ice Cream

TOKOROTEN

88

Japanese Style Clear Noodle, Home-made Ginger Syrup Shiratama Mochi, Yuzu

CHOCOLATE CRÉMEUX

88

Dark Chocolate Ganache, Caramelized Hazelnuts, Raspberry Crunch & Smoked Sea Salt

CHARRED PAVLOVA

118

Italian Meringue with Passion Fruit Sorbet, Mango Coulis & Toasted Marshmallow



Signature Dish

Subject to 10% service charge