



WEEKEND BRUNCH (for sharing)

\$548 / person

STARTERS FOR SHARING (Choose 2)

Char Siu by Miyoshi (4pcs)

三芳風 黒毛和牛チャーシュー(4個)

Wood-Fired Braised Japanese A5 Wagyu Brisket,
Lily Bulb, Arugula, Romesco

Japanese Tuna Tartare

昆布締め中トロタルタル

Medium Fatty Tuna Marinated with Konbu, Smoke Mayo,
Shallot, Egg Yolk Gem, Sago Cracker

Wood-Fired Mussels

ムール・ド・ブショ

Mont Saint-Michel Mussels, Sake, Parsley, Yuzu Pepper Oil



Tomato & Burrata

トマトとブラータチーズ

Heirloom Petite Tomato, Basil, Yuzu Pearls, Burrata Cheese

Truffle Okonomiyaki & Poached Egg

お好み焼きとポーチドエッグ

Okonomiyaki, Homemade Pork Bacon

Pâté de Campagne

パテ・ド・カンパーニュ

Wagyu Pâté, Pistachio, Mix Salad, Pommery Mustard,
Homemade Jam, Crème Fraîche

MAINS (Choose 1)

Whole Sea Bass (for 2)

スズキ

Wood-Fired Sea Bass, Petit Bell Pepper,
Shiso Pesto, Harissa, Crushed Potato

1/2 Three Yellow Chicken (for 2)

ハーフイエローチキン

Sake Lees Marinated Chicken, Maitake, Sagabiyori Rice
(25mins preparation time)

Truffle Wagyu Rump (for 2)

和牛ランプ

Japanese A5 Wagyu Rump, Baby Spinach, Truffle Sauce

Tomahawk 1 Kg (for 2)

骨付きリブアイ

Australian Wagyu Ribeye, Wedge Potatoes, Bearnaise

+\$560

DESSERTS

Pain Perdu

パン・ペルデュ

Brioche French Toast, Black Sugar Syrup, Strawberry Sorbet

Japanese Clear Jelly Noodles

ところてん

Homemade Ginger Syrup, Shiratama Mochi, Lime