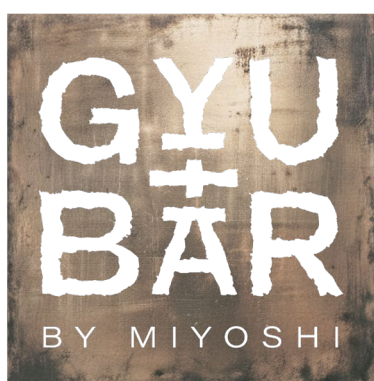




A Japanese–French culinary expression
where flame and smoke are delicately
orchestrated with exceptional meats and
refined craftsmanship, offering an immersive
gastronomic experience.

SMALL BITES

KYOTO VINEGAR GRECQUE

58

京都千鳥酢を使ったピクルス盛り合わせ

Seasonal Vegetable Pickles, Parsley Cress

HAMO

68

鱧の湯引き

*Hamo Fish, Picked Plum, Raspberry Sauce,
Seaweed À la nage*

BRESAOLA MOUSSE

68

北海道白老和牛生ハムのムース

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



HOKKAIDO SHIRAOI

98

北海道白老和牛の生ハム

*Air Dried Wagyu, Charcoal Puff,
Miso Cauliflower Purée, Toasted Sesame*



Signature Dish  Vegetarian Dish

Subject to 10% service charge

STARTERS

FRESH TOMATO SALAD

98

トマトとブッラータのサラダ

*Heirloom Petite Tomato, Basil, Yuzu Pearls,
Burrata Cheese*

NORWEGIAN SALMON

138

スモークサーモン

*Smoked Salmon, Salmon Roe, Tendashi Jelly,
Herbs Salad, Kyoto Pickles, Wasabi Yogurt*



WAGYU TARTARE

158

和牛タルタル

*Raw Beef with Classic French-Style Condiments,
Cured Egg Yolk & Smoked Mayonnaise*

CHAR SIU BY MIYOSHI

198

三芳風 黒毛和牛チャーシュー

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

PÂTÉ DE CAMPAGNE

298

パテ・ド・カンパーニュ

*Wagyu Pâté, Pistachio, Mix Salad,
Pommery Mustard, Homemade Jam*

WOOD-FIRED MUSSELS

298

ムール・ド・ブショ

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



Signature Dish



Vegetarian Dish

Subject to 10% service charge

OFF THE GRILL

WOOD-FIRED MIXED VEG  158
5種野菜の薪焼

Five Kinds of Vegetables, Romesco, Smoked Salt

AMADAI UROKOYAKI 238
CRISPY SCALE-ROASTED SNAPPER
甘鯛の鱗焼き

*Fresh Amadai, Cauliflower, Arugula, Shiso Pesto,
Lemon Beurre Blanc*

OX TONGUE 298
牛タン

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

TRUFFLE WAGYU RUMP 368
和牛ランプ

Japanese A5 Wagyu Rump, Baby Spinach, Truffle sauce



SUKIYAKI 398
すき焼き

Japanese A5 Wagyu Sirloin, Grilled Lotus Root, Free Range Egg

WHOLE SEA BASS 458
スズキ

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

WAGYU HIRE 698
和牛ヒレ

Japanese A5 Wagyu Tenderloin, Baby Spinach, Truffle Sauce

WOOD-FIRED LOBSTER 1198
オマールブルー

*Fire Wood French Blue Lobster, Broccolini,
Arima Sansho Pepper Bar au Beurre Blanc*



TOMAHAWK 1KG 1288
骨付きリブアイ 1Kg

Australian Ribeye, Wedge Potatoes, Béarnaise



Signature Dish  Vegetarian Dish

Subject to 10% service charge

HOT KITCHEN

KAMAMESHI RICE

198

MUSHROOM POT RICE

季節茸の釜飯

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

HATCHO NABE

298

WAGYU STEW

八丁鍋

*Dark Miso, Braised Vegetables, Mashed Potato,
Shiso Chiffonade*

WAGYU POT RICE

398

和牛釜飯

*Japanese A5 Wagyu Rump Cap, Salmon Roe,
Raw Egg Yolk*
(25mins preparation time)



THREE YELLOW CHICKEN

788

三黄鶏のロースト

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



Signature Dish  Vegetarian Dish

Subject to 10% service charge

DESSERTS

JAPANESE CLEAR JELLY NOODLES 88
ところてん

Homemade Ginger Syrup, Shiratama Mochi, Lime

CHARRED PAVLOVA 118
パッションフルーツのパヴァロヴァ

*Italian Meringue, Passion Fruit Sorbet, Mango Coulis,
Toasted Marshmallow*

BROWNIE 118
チョコレートブラウニー

Chocolate Brownie, Matcha Ice-cream, Rice Flour

TARTE FINE 128
アップルタルト

*Apple Tarte Au Four à Bois, Japanese Black Sugar,
Homemade Smoked Vanilla Ice-cream*