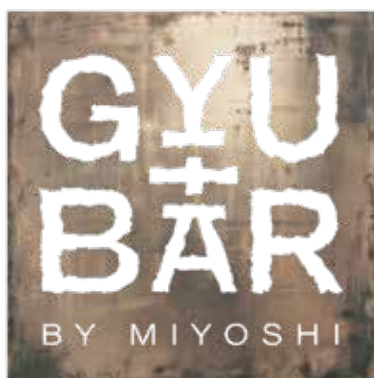




A Japanese–French culinary expression where flame and smoke are delicately orchestrated with exceptional meats and refined craftsmanship, offering an immersive gastronomic experience.

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

JAPANESE TUNA TARTARE

68

北本鮪のカクテル

Tuna, Cocktail Mayo Dressing

Egg Yolk Gel, Chives



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

TOMATO CONSOMME

128

蟹とトマトのサラダ仕立て

*Heirloom Tomato, Tomato Consomme
Crab, Borage Flowers, Basil Oil, Yuzu Pearls*



MATSUTAKE DOBIN MUSHI

138

松茸と牛テールスープの土瓶蒸し

*Matsutake Mushroom, Maitake, Yuba
Oxtail Soup, Ginkgo, Mitsuba*



KOREAN STYLE WAGYU TARTARE

158

韓国風黒毛和牛のタルタル

*Raw Beef Tartare Served with Korean Seaweed
Shallot, Pear, Egg Yolk, Chives, Sesame Seeds*

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・ブシヨ

*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

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

SEASONAL WHOLE FISH 458
旬の鮮魚の薪焼き

*Seasonal Fish, Petit Bell Pepper
Oba Pisto & Harissa Sauce*

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

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

 BONE IN RIBEYE 1288
オーストラリア産トマホークステーキ

*Australian Ribeye, Potato Wedges
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)*

BRISKET MIYOSHI STYLE

358

三芳風 ビーフシチュー

*Wagyu Brisket Stew, Broccolini
Brown Bottom Mushroom, Baby Carrots*

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

SESAME MOCHI

88

黒ゴマ餅

*Black Sesame Paste, Soy Milk Sauce
Red Beans, Homemade Matcha Ice Cream*

CHARRED PAVLOVA

118

パッションフルーツのパヴロヴァ

*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*