



**SHIROMI TRUFFLE**

SEA BREAM CAPARCCIO WITH TRUFFLE EMULSION

**KULHBARRA BARAMUNDI**

WITH BUTTER PONZU & ORANGE MARMALADE SAUCE

**ASARI NINIKU**

JAPANESE CLAMS SAUTEED WITH GARLIC & SAKE

**HOKKAIDO PORK BELLY**

WITH FRUITY BBQ SAUCE & MIXED SALAD

**LOBSTER BROTH RISOTTO**

WITH BAY SCALLOPS & CHINESE "CHORIZO"

**DESSERT OF THE DAY**

**\$68**

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES



### **SEASONAL OTOSHI**

SMOKED QUAIL EGG WITH CAVIAR, POTATO MILLEFEUILLE WITH TRUFFLE RUGOUT

### **SASHIMI MORI 3 KINDS**

CHEF SELECTION OF ASSORTED SEAFOOD

### **KULHBARRA BARAMUNDI**

WITH BUTTER PONZU & ORANGE MARMALADE SAUCE

### **USDA BEEF HAYASHI**

WITH ESPUMA OF POTATO & SEASONAL VEGETABLES

### **UNI & IKURA DONBURI**

BAFUN UNI & AJITSUKE IKURA ON SUSHI RICE BOWL

### **ASARI MISO**

JAPANESE CLAMS WITH MISO BONITO BROTH

### **DESSERT OF THE DAY**

**\$88**

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