



**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**

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