

SPECIAL

Tasting Menu [Min 2 people]

92pp

House-made Miso Tasting Plate

House-made Miso Walnut
Miso Marinated Cream Cheese, Lotus Root Chip

Sashimi & Sushi Plate

Kombu Cured Snapper Sashimi, Chilli Tosazu, Peach
Scallop Sashimi, Buckwheat Tea Cream, Fermented Watermelon
Tuna Crunchy Sushi, Sea Urchin Egg Sauce
Flamed Japanese Shad Nigiri Sushi, Pickled Ginger

Oyster Tempura

Oyster Ice Cream, Grape Ponzu

Pork Belly

Mustard Miso, Walnut

Tajima Wagyu

Leek Dressing, House-made Tofu Cheese

Shiso Apple Sorbet

Dried Ume Paste, Mint

Patagonian Toothfish Saikyo Yaki

Mushroom Yuzu Cream, Smoked Mussel, Nashi Pear

Cauliflower

Anchovy Garlic Dressing, Walnut, Shitake

Your Choice of Dessert

Beverage Matching

Cocktails, Wines, Sakes or Mix

55pp

A-LA-CARTE

ENTREES

Edamame Green Beans Japanese 7 Spices [GF] 7.5

Kingfish Sashimi Wasabi Soy, Koji Cured, Nameko Mushroom [GF OP] 20.5

Lilotang Sashimi Plate Kingfish, Snapper, Scallop, Calamari, Tuna, Yellowtail [GF OP] 46

Sushi Plate Tuna Crunchy, Kingfish, Shad [6pcs] [GF OP] 26.5

Chef's Sushi Plate Kingfish, Tuna Crunchy, Scampi, Sea Urchin, Shad [10pcs] [GF OP] 48

Poached Ocean Trout Radicchio Salad, Wasabi Mascarpone, Almond [GF OP] [N] 20

Char-grilled Squid Carrot Dressing, Citrus Sansho Vinegar, Mizuna Salad [GF] 26.5

Char-grilled Tajima Wagyu Leek Dressing, House-made Tofu Cheese [GF OP] 28.5

MAINS

Char-grilled Chicken Sesame Chilli Sauce, Sake Lees Marinated 34.5

Char-grilled Striploin Japanese Plum Miso, Snow Pea Shoots [GF OP] 42

Grilled Patagonian Toothfish Mushroom Yuzu Cream, Smoked Mussel, Nashi Pear [GF] 42.5

Slow-cooked Pork Belly Mustard Miso, Walnut, Deep-fried [GF OP] [N] 36

Grilled Duck Breast Sukiyaki Soy-based Soup, Tempura Egg, Shitake [GF OP] 36

Grilled Daily Fish Yuzu Rice Malt, Pickled Apple, Daikon [GF] 39.5

Vegetable Sukiyaki Soy-based Soup, 65°C Onsen Egg [GF OP] 30

SIDE DISHES

Char-grilled Cauliflower Anchovy Garlic Dressing, Walnut, Shitake [GF] [N] 14.5

Agedashi Tofu Daikon, Dried Chilli [GF OP] 17

Rice [per serving] 4

BANQUET MENU

Lilo [Min 4 people]

72pp

Kingfish Sashimi

Wasabi Soy, Koji Cured, Nameko Mushroom

Tuna Crunchy Sushi

Sea Urchin Egg Sauce

Squid

Carrot Dressing, Citrus Sansho Vinegar, Mizuna Salad

Poached Ocean Trout

Radicchio Salad, Wasabi Mascarpone, Almond

Pork Belly

Mustard Miso, Walnut

Daily Fish

Yuzu Rice Malt, Japanese Style Pickled Apple & Daikon

Char-grilled Chicken

Sesame Chilli Sauce, Sake Lees Marinated

Striploin

Japanese Plum Miso, Snow Pea Shoots

Cauliflower

Anchovy Garlic Dressing, Walnut, Shitake

Set menu [Min 2 people]

68pp

Sushi Plate

Tuna, Sea Urchin Egg Sauce, Crunchy Sushi
Kingfish Nigiri, Grated Daikon
Japanese Shad, Chive

Pork Belly

Mustard Miso, Walnut

Squid

Carrot Dressing, Citrus Sansho Vinegar, Mizuna Salad

Striploin

Japanese Plum Miso, Snow Pea Shoots

Cauliflower

Anchovy Garlic Dressing, Walnut, Shitake

Your Choice of Dessert