



Catena, Mendoza, Argentina, Malbec: 350++/140ml Sake Sozeki Hojonzo Karatamba: 580++/330ml

Amuse

Chawanmushi with Japanese Egg Custard Edamame Beans, Shimeji, Smoked Duck and Sake

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Appetizer

"Sher Wagyu" Beef Tenderloin Carpaccio Salad Wild Mushrooms, Pickles, Ponzu and Cep Oil Dressing

 ∞

Starter

Negimaki Kanzai "Mulwarra" Beef Sirloin Enoki Mushroom, Asparagus and Scallions, Ginger Soy Sauce, Red Pepper and Toasted Sesame Salt

∞

Soup

"Mulwarra" Ribeye Beef Bone Marrow Roll Comfit Lotus Root, Tosaka Seaweed, Sweet Onion and Beef Broth

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Main Course

Kamichiku Kobe A4 Beef Wooden Roasted "Queen Pineapple", Sesame Leaves, Crispy Garlic, Tarragon Fleur de Sel and Japanese Barbecue Sauce

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Side Dish

Black Garlic Fried Rice with Crispy Wagyu Beef Trimmings, Kimchi Pickle

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Dessert

Nama "Mahoe" Milk Chocolate Black Currant with Phu Quoc Black Pepper Ice Cream

Fresh Seasonal Fruits





Louis Roederer Champagne Brut Premier: 550++/140ml Sake Houjun Junmaishu: 750++/330ml

Amuse

Chawanmushi with Japanese Egg Custard Edamame Beans, Shimeji, Unagi, Sea Urchins and Sake

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Appetizer

Russian Snow Crab and Hamachi Roll "Dak Lak" Avocado and Tarragon Sabayon

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Salad

Mekong Delta Sweet Drunken Prawn Salad Mixed Seaweed and Creamy Sesame Dressing

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Soup

Japanese Sea Scallop Miso Soup Wakame, Shitake and Spring Onion

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Main Courses

Argentinian Colossal Black Tiger and Carabineros Shrimp Dalat Vegetables, Shellfish Ponzu Sauce

Smoked Salmon and Patagonian Toothfish Duo Pea Puree with Teriyaki Sauce

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Side Dish

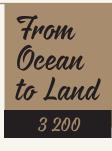
Garlic Fried Rice With Bonito Fish and Pickle Salicornia

 ∞

Dessert

Nama "Mahoe" Milk Chocolate Black Currant with Phu Quoc Black Pepper Ice Cream

Fresh Seasonal Fruits





Prélude de Fombrauge, Saint-Emillion, Bordeaux, France: 550++/140ml Sake Horin Junmai Daiginjo: 1100++/330 ml

Amuse

Chawanmushi with Japanese Egg Custard Edamame Beans, Shimeji, Smoked Duck, Sea Urchins and Sake

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Appetizer

Smocked Chucked Fine de Claire Oyster G2 Ceviche
Pine Tree, Lime, Ginger and Chilli

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Starter

Sashimi Lover

Blue Fine Tuna and Tasmanian Salmon Sashimi, Hamachi marinated with Sake and Kombu

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Salad

Fresh Live Abalone Salad Mixed Seaweed, Red Radish and Green Apple Dressing

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Soup

Amaebi Dumpling and Dashi Soup

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Main Courses

Hokkaido Japanese Sea Scallop, Prawn and Tofu Mushroom, Bok Choy

Kamichicku Kobe A4 MBS7 Garlic, Tarragon Fleur De Sel and Japanese Barbecue Sauce

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Side Dish

Black Garlic Fried Rice with Crispy Wagyu Beef Trimmings, Kimchi Pickle

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Dessert

Nama "Mahoe" Milk Chocolate Black Currant with Phu Quoc Black Pepper Ice Cream

Fresh Seasonal Fruits



Crazy Tuna Sashimi

Aburi Maguro, Negi-Toro Gunkan, Honmaguro Otoro, Honmaguro Chutoro Seared Tuna, Fatty Tuna and Leeks Maki, Extra Fatty Tuna, Japanese Medium Fatty Blue Fin Tuna

2900

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Japanese Seaweed Salad Sesame Dressing

400

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Hokkaido Japanese U10 Sea Scallop and Live Abalone Onion, Fennel, Lemon Dill Sauce

1 450

Patagonian Toothfish, 250 gr, Teriyaki Sauce

Tasmanian Salmon Fillet, 250 gr, Teriyaki Sauce 850

Live Canadian Lobster 400gr/500gr

Grilled Mushrooms, Lobster Ponzu Sauce

2 470

Tenderloin 180gr

"Sher Wagyu" Wagyu MBS 6/7, USA 2 450

"Mulwarra Prime" Black Angus, Australia 990

> "Black Wagyu" MBS9, Australia 2 450

Rib Eye 200 gr "Riverina" Ribeye MBS 3+, Grain Fed 100 Days, Full Blood, Black Angus, Australia

"Mulwarra" Rib Eye MBS 7/8, Grain Fed 100 Days, Australia

"Greater Omaha" Rib Eye, Black Angus, Certified Grain Feed, USA 950

Striploin 200 gr

"Miyazaki" Striploin Kobe A5 MBS 7, Japan 2900

"Mulwarra" Striploin MBS 6+, Australia 1 450

"USDA Prime" Striploin Black Angus Certified, USA 900