



TAPAS	
🌊 SEAFOOD 🌊	
"KAWA EBI" JAPANESE RIVER SHRIMPS .....	\$9. <sup>90</sup>
<i>sea salt</i>	
CHARCOAL GRILLED SARDINE SHEETS .....	\$10. <sup>90</sup>
<i>miso mayo + chili flakes</i>	
GRILLED SHISHAMO .....	\$12. <sup>00</sup>
<i>miso mayo + lime</i>	
DEEP FRIED SOFT SHELL CRAB .....	\$14. <sup>00</sup>
<i>tempura sauce + grated radish</i>	
CHARCOAL GRILLED WHOLE JAPANESE SQUID .....	\$20. <sup>00</sup>
<i>fermented chili bean glaze + sesame seed</i>	
HAMACHI COLLAR .....	\$21. <sup>90</sup>
<i>granted radish + tempura sauce</i>	
ROASTED WHOLE EEL.....	\$22. <sup>00</sup>
<i>kabayaki glaze + sesame seed + sansho pepper</i>	
CHARCOAL GRILLED HOKKIADO SCALLOP.....	\$24. <sup>00</sup>
<i>teriyaki sauce + garlic chips</i>	
🍖 MEAT 🍖	
GRILLED IBERICO PORK JOWL .....	\$12. <sup>00</sup>
<i>pickled apple</i>	
SMOKED CHICKEN CHEESY SAUSAGE .....	\$12. <sup>00</sup>
<i>onion confit + mustard</i>	
MATSUSAKA A4 WAGYU BEEF SKEWER .....	\$28. <sup>00</sup>
<i>goma sauce + cabbage</i>	
🌊 RAW & CURED 🌊	
ONSEN TAMAGO .....	\$5. <sup>00</sup>
<i>ponzu + ikura</i>	
OYSTER (minimum 3 pcs) .....	\$5. <sup>50</sup> per pc
<i>citrus jelly</i>	
PLUM TOMATO CEVICHE .....	\$12. <sup>00</sup>
<i>nori vinaigrette + garlic chips + cilantro</i>	
SWORD FISH BELLY CRUDO STYLE .....	\$15. <sup>00</sup>
<i>ponzu + grapefruit + garlic chips</i>	
GRANNY SMITH APPLE CURED SALMON SASHIMI .....	\$16. <sup>00</sup>
<i>yuzu gel + pickled cucumber + olive oil caviar</i>	
PICKLED MACKEREL "ABURI STYLE" .....	\$16. <sup>00</sup>
<i>bruni pearl onion + cucumber + horseradish + wasabi cream</i>	
HOKKAIDO SCALLOP TARTAR .....	\$22. <sup>00</sup>
<i>lotus chips + ikura + furikake</i>	
BOTAN EBI SASHIMI.....	\$28. <sup>00</sup>
<i>shoyu + wasabi</i>	
RAW & CURED PLATTER.....	\$36. <sup>00</sup>
<i>botan ebi + pickled mackerel + sword fish belly + apple cured salmon + ikuura</i>	
🌱 ROOTS/ GREENS 🌱	
STEAM EDAMAME BEAN .....	\$6. <sup>00</sup>
<i>sea salt</i>	
LOTUS CHIPS .....	\$6. <sup>00</sup>
ROASTED CAULIFLOWER .....	\$10. <sup>00</sup>
<i>goma sauce + sesame seed + togarashi</i>	
GARLIC FRIES .....	\$10. <sup>00</sup>
<i>garlic soil + parsley</i>	

MAIN	
🌊 SEAFOOD 🌊	
COCOTTE BRAISED BLUE SHELL MUSSEL .....	\$33. <sup>00</sup>
<i>white wine + garlic + herbs + basil pesto</i>	
PAN ROASTED CHILEAN SEABASS .....	\$38. <sup>00</sup>
<i>charred leek + saffron "nage"</i>	
🍖 MEAT 🍖	
CHARCOAL GRILLED SAIKYO .....	\$24. <sup>00</sup>
MISO GINGER SPRING CHICKEN	
<i>pumpkin puree + natural jus + shredded cabbage</i>	
SLOW COOK YAKINIKU BABY PORK RIBS .....	\$38. <sup>00</sup>
<i>shredded cabbage</i>	
BLACK ANGUS GRAIN FED RIBEYE 250g .....	\$38. <sup>00</sup>
<i>natural jus + shredded cabbage + onion confit</i>	
BLACK ANGUS GRAIN FED TENDERLOIN 200g .....	\$42. <sup>00</sup>
<i>natural jus + shredded cabbage + onion confit</i>	
SPICE RUB LAMB RACK	
<i>rosemary jus + shredded cabbage</i>	
half rack .....	250gm \$38. <sup>00</sup>
full rack .....	500gm \$70. <sup>00</sup>
🌊 LARGE & PREMIUM CUTS FROM THE GRILL 🌊	
AUSTRALIAN WAGYU STRIPLOIN 200G .....	\$62. <sup>00</sup>
<i>ponzu sauce + shredded cabbage</i>	
"A4 MATSUSAKA" WAGYU STRIPLOIN .....	per 100gm \$9. <sup>00</sup>
<i>ponzu sauce + shredded cabbage (minimum 100gm approx. \$90)</i>	
<i>chef recommend to have 200gm approx. \$180</i>	
ROCK LOBSTER .....	per 100gm \$11. <sup>00</sup>
<i>spinach + mushroom + mentaiko hollandaise + (minimum 1000gm approx. \$110)</i>	
<i>shredded cabbage</i>	
🍝 PASTA 🍝	
CARBONARA PENNE .....	\$24. <sup>00</sup>
<i>streaky bacon + prawns + parmesan cheese + poach egg</i>	
JUMBO CRAB MEAT LINGUINE .....	\$29. <sup>00</sup>
<i>garlic + tomato + fresh + kombu</i>	
🌊 SIDES 🌊	
SHREDDED CABBAGE .....	\$6. <sup>00</sup>
<i>goma dressing</i>	
HASSELBACK POTATO.....	\$9. <sup>00</sup>
<i>sour cream + chives</i>	
ERYNGIL MUSHROOM .....	\$10. <sup>00</sup>
<i>garlic + parsley</i>	
CEASAR SALAD .....	\$10. <sup>00</sup>
<i>lettuce + crutons + anchovy dressing + shredded eggs + streaky bacons</i>	
🍰 DESSERTS 🍰	
LAVENDER PUDDING .....	\$13. <sup>00</sup>
<i>caramelized pineapple + coconut ice cream</i>	
YUZU SABAYON .....	\$14. <sup>00</sup>
<i>oba leaf ice cream + raspberry crisp + crumbles</i>	
"BAILEYS" CRÈME CARAMEL .....	\$14. <sup>00</sup>
<i>chocolate rice krispies + kahlua ice-cream</i>	
🌊 KID'S CORNER 🌊	
CHICKEN NUGGETS .....	\$10. <sup>00</sup>
<i>potato fries</i>	
LINGUINI ALFREEDO .....	\$12. <sup>00</sup>
<i>chicken sausage + mushrooms + cream sauce</i>	
FISH & CHIPS .....	\$14. <sup>00</sup>
<i>fries + mayonnaise</i>	

Prices subjected to 10% service charge and 7% government tax