

*** SET LUNCH ***

... THREE-LAYER BENTO SET ...

488

Chawanmushi 🍷

... CHOICE OF ...

Chicken Robotayaki teriyaki sauce

Hamachi Collar Robotayaki ponzu sauce 🍷

Miso Glazed Eggplant 🍃 🍷 🍷

Pork Katsu Sando

A5 Miyazaki Wagyu Tenderloin Robata 100g 🍷 🍷 +300

... ACCOMPANIED BY ...

Tsukemono 🍃 🍷 🍷

Truffle Croquette 🍃

Broccoli Salad 🍃 🍷 🍷

Bara Maki & Nigiri Selection 🍷

Miso Soup 🍷

... DESSERT ...

Vanilla Ice Cream 🍃 or Chocolate & Japanese Whisky Mousse, Cherries 🍃

... CHIRASHI DON SET ...

678

Chawanmushi 🍷

Kaiso Salad 🍷 🍷 🍷

Chef's Sashimi Selection
Over Edomae Rice 🍷

Miso Soup 🍷

... DESSERT ...

Vanilla Ice Cream 🍃

or

Chocolate & Japanese Whisky
Mousse, Cherries 🍃

... DON BURI SET ...

588

Chawanmushi 🍷

Oyako Don

or

A5 Miyazaki Wagyu Tenderloin Robata 100g
+300 🍷 🍷

Tsukemono 🍷 🍷 🍃

Chef's Sashimi Selection 3 kinds 🍷

Miso Soup 🍷

... DESSERT ...

Vanilla Ice Cream 🍃

or

Chocolate & Japanese Whisky Mousse,
Cherries 🍃

*** SUPPLEMENTS ***

Nigiri Platter 6 pieces 🍷	398	A5 Miyazaki Wagyu	200g 988
Sashimi Platter 6 pieces 🍷	398	Tenderloin Robata	
Gomae 🍷 🍷 🍃	88	A5 Miyazaki Wagyu	688
baby spinach, sesame		Katsu Sando	
Miso Soup 🍷	48	Signature Miso Black Cod 🍷	418
Steamed Rice 🍷 🍷 🍃	48		

🍷 Gluten-free 🍷 Lactose-free 🍃 Vegan 🍃 Vegetarian 🍷 Healthy 🍷 Organic

Free-Flow Still and Sparkling Belu Water \$40 per head. All prices are in Hong Kong dollars and subject to a 10% service charge.
Where available, our ingredients are sourced from sustainable suppliers and ethical farms.