

*** SET LUNCH ***

*** THREE-LAYER BENTO SET ***

488

Chawanmushi 🍵

*** CHOICE OF ***

Crispy Pork Belly red miso 🍵 🌿

Salmon Robotayaki onion salsa

Portobello Katsu Sando 🍃

Chicken Katsu Sando

A5 Miyazaki Wagyu Tenderloin Robata 100g 🍵 🌿 +300

*** ACCOMPANIED BY ***

Tsukemono 🍃 🍵 🍷

Green Bean Salad sesame dressing 🍃 🌿 🍷

Satsuma Age ginger tomato sauce 🍃

Bara Maki & Nigiri Selection 🍵

Miso Soup 🍵

*** DESSERT ***

Yuzu Crème Brulee 🍃 or Chocolate Ice Cream

*** CHIRASHI DON SET ***

678

Chawanmushi 🍵

Kaiso Salad 🍵 🌿 🍷

Chef's Sashimi Selection
over Edomae Rice 🍵

Miso Soup 🍵

*** DESSERT ***

Yuzu Crème Brulee 🍃

or

Chocolate Ice Cream

*** 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 ***

Yuzu Crème Brulee 🍃

or

Chocolate Ice Cream

*** 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	Saikyo Miso Sablefish 🍵	418
Steamed Rice 🍵 🌿 🍷	48		

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

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