

---

Summer  
A la Carte Menu

---

Starters

***Cold Appetizers***

<b>Amaebi Tartare with Wasabi Tobiko</b>	38
Cauliflower Mousse   Tomato Raspberry Sauce   Mini Onion Pickle   Sweet Tomato Amerra	
<b>Meat Plate (Delicatessen)</b>	38
Fresh Ham   Duck Rillettes   Shiokouji Smoke Duck   Cucumber Pickles   Salad	
<b>Kampachi Carpaccio</b>	46
Marinated Kampachi   Japanese Pickled Radish   Micro Leaf Salad   Wasabi Tobikko Japanese Herbs	
<b>Tomato with Basil Sorbet (V)</b>	42
Tomato Compote   Mozzarella Cheese   Basil Sorbet   Vanilla Tomato Sauce   Tomato Crumble	

***Hot Appetizers***

<b>Angel Prawn Kadaif</b>	46
Laksa Sauce   Artichoke   Crunchy Vegetables   Coconut Lemongrass Foam	
<b>Sautéed Foie Gras (Ochazuke Style)</b>	44
Mushroom   Arima Sansho Risotto   Japanese Dashi   Ginger Myoga Siphon	
<b>Mushroom Tarte (V)</b>	36
Mushrooms   Porcini Bechamel Sauce   Tomato Sauce   Cheese Sauce   Salad	
<b>Crab Terrine</b>	38
Mustard Jelly   Fruit Curry Sauce   Asparagus	

***Soups***

<b>Onion Soup with Truffle Cream (V)</b>	26
Parsley Chawanmushi   Truffle Cream   Truffle	
<b>Corn Soup</b>	26
Consommé Jelly   Popcorn   Argan Oil	
<b>Soup of the Day</b>	24

---

Summer  
A la Carte Menu

---

Mains

Harvest of the Sea

<b>Cod Saikyoyaki</b>	55
Codfish Saikyo Miso   Yuzu Dashi Cream Soup   Mountain Vegetables	
<b>ISHIKAWA Sawara</b>	58
Cauliflower   Macadamia Nut   Watercress Purée   Lemon Infused Chicken Jus	
<b>Sautéed Hokkaido Scallop</b>	55
Cauliflower   Japanese Vegetables   Chicken Jus	
<b>Catch of the Day</b>	48

Vegetarian

<b>Tofu Steak (V)</b>	36
Miso Paste   Eringi Mushroom   Sesame Sauce   Seasonal Vegetables	

Sides

\*Can be ordered with purchase of one main dish

<b>Truffle Fries</b>	18
<b>Tomato Risotto</b>	20
<b>Sautéed Seasonal Vegetables</b>	25

La Viande

<b>Butcher's Meat of the Day</b>	48
<b>Angus Beef Steak (120g)</b>	78
Japanese Vegetables   Red Cabbage & Beetroot   Madeira Sauce   Sweet Potato Gnocchi   Shallot Confit	
<b>Sautéed Lamb with Nut Butter</b>	58
Coffee Lemon Infused Lamb Jus   Garlic Purée   Lamb Croquette   Sautéed Vegetables   Cauliflower   Roasted Eggplant	
<b>Wagyu Beef Cheek Stew</b>	58
Beef Stew   Carrot Purée   Japanese Vegetables	
<b>Pigeon Tarte</b> (Contains Pork)	68
Red Wine Sauce   Salad   Hazelnut Dressing	

✱

---

Sweets

<b>4-Kinds Farm House Cheese</b>	38
Brie de Meaux   Fourme d'Ambert   Comté   Saint Félicien au Lait	
<b>Peach Melba</b>	18
Peach Sherbet   Hibiscus Tea Jelly   Vanilla Blanc Mange   Milk Powder   Peach Syrup	
<b>Chocolate Parfait</b>	18
Chocolate Ice Cream   Chocolate Meringue   Caramel Chocolate Powder   Bitter Chocolate Bread	
<b>Crystal Matcha Warabimochi</b>	18
Warabimochi   Matcha Syrup   Sencha Jelly   Matcha Mascarpone Cream	

✱