



FESTIVE CHRISTMAS LUNCH MENU

FREE FLOW MAKI & SASHIMI
\$68++ PER PAX

Selection of Salmon / Tuna / Yellowtail Sashimi

WITH A CHOICE OF MAIN COURSE

YASAI MORI

Grilled Zucchini | Asparagus | Eryngii Mushrooms | Roasted Seaweed | Sweet Peppers

KING SALMON

Nikkei Spiced Bread Crust | Grilled Asparagus and Sweet Peppers | Cheese Sauce

PLUMA

Grilled Spanish Pork | Grilled Sweet Peppers | Achiotte Sauce

GINDARA

Grilled Miso Cod | Ají Verde | Eryngii Mushroom Tempura

RIBEYE STEAK

Grilled Grass-Fed Black Angus Ribeye Steak | Sweet Peppers Black Garlic Sauce
Supplement \$15++

MAINS

YASAI MORI - 30

Grilled Zucchini | Asparagus | Eryngii Mushrooms
Roasted Seaweed | Sweet Peppers

KING SALMON 180G - 35

Nikkei Spiced Bread Crust | Grilled Asparagus and
Sweet Peppers | Cheese Sauce

PLUMA 160G - 40

Grilled Spanish Pork | Grilled Sweet Peppers
Achiotte Sauce

GINDARA 160G - 45

Grilled Miso Cod | Ají Verde | Eryngii
Mushroom Tempura

RIBEYE STEAK (200G) - 65

Grilled Grass-Fed Black Angus Ribeye Steak
Sweet Peppers | Black Garlic Sauce

OTSUMAMI

CARAMEL SATSUMA SWEET POTATO (V) - 14

Satsuma Sweet Potato | Caramel Sauce | Nikkei Spice

MOMOTARO (V) - 16

Japanese Fruit Tomato | Shiso | Corn Nut Parmigiano
Reggiano Cheese | Anchovy Pesto

AMAEBI KAKIAGE - 16

Fried Japanese Sweet Prawn | Nikkei Spice

TOMOROKOSHI - 18

Grilled White Corn | Gruyère Cheese | Mullet Roe Smoked
Vinegar | House-Smoked Shoyu Butter

TAKO KARAAGE - 18

Fried Japanese Octopus | Nikkei Spice

SATSUMAIMO HUMMUS (V) - 22

Sweet Potato | Crispy Taco | Curry Spice

IKAYAKI - 25

Grilled Japanese Spear Squid | Nikkei Spice
Anchovy Pesto

FOIE GRAS TACO - 26

Miso Marinated Foie Gras | Hojiso
Flying Fish Roe Rocoto | Yoghurt

GYU TARTARE - 28

Minced Angus Beef | Shallots | Shiso Leaf
Quail Egg Yolk | Crispy Tortilla | Spicy Sauce

ALA CARTE

RAW BAR

SALMON | TUNA | YELLOWTAIL | KAJIKI - 16
HOTATE - 18

ASSORTED SASHIMI

CHEF'S SELECTION OF 3 KINDS - 30
CHEF'S SELECTION OF 6 KINDS - 60

CEVICHE

SALMON CEVICHE - 28

Shallots | White Corn | Salmon Skin | Ikura | Mentai-Coriander
Mayonnaise | Leche de Tigre | Tortilla

YELLOWTAIL CEVICHE - 28

Shallots | White Corn | Tomatoes | Yuzu | Wasabi Coriander
Hazelnut | Leche de Tigre | Tortilla

KAJIKI CEVICHE - 28

Swordfish | Shallots | White Corn | Mikan | Ikura Mentai-
Coriander Mayonnaise | Leche de Tigre | Tortilla

TIRADITO

TUNA - 26

Baby Radish | Ikura | Onion Sauce | Black Garlic Oil Anchovy Pesto

SEA BREAM - 26

Aka Tosaka | Ají Amarillo | Anchovy Pesto
Truffle Oil | Shio Kombu

HOKKAIDO SCALLOP - 28

Aka Tosaka | Ikura | Tobiko | Onion Sauce | Rocoto Sauce

DESSERTS

TRES LECHES - 18

SESAME SPONGE CAKE
Shiso Ice Cream | Triple Milk

BANANA SEMIFREDDO - 18

Coconut | Kinako Crumble

CHOCOLATE TORTA - 18

RICH CHOCOLATE CAKE
Ají Amarillo | White Chocolate Cream | Passion Fruit Sauce
Sesame Brittle

HOKKAIDO MILK CREPE - 18

Hokkaido Milk | Vanilla Crepe | Summer Berries
Sakura Cream Anglaise | Rose Flakes

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subjected to 10% service charge & prevailing government taxes.