

### BRUNCH PLATE

#### KARAAGE & PANCAKES, 28

Japanese Pancakes. Tori Karaage. Yuzu Maple Syrup. Berries & Hand-whipped Cream

#### FOIE GRAS & ONSEN BENEDICT, 34

Teriyaki Foie Gras. Smoked Salmon. Asparagus. Ikura. Onsen Egg. Yuzu Hollandaise.

#### WAGYU SLIDERS & GOBO AGE, 30

2 Sliders. Red Cheddar. Mamotaro. Pickles. Sweet Karashi Mayo. Crispy Burdock Roots.

### BINCHOTAN GRILL

#### WAGYU MB7 & PRAWN, 42

Australian Wagyu MB7 (100g). Giant Tiger Prawn with Garlic Miso Mayo. US Aparagus. Kinoko Mushrooms.

#### A4 RIBEYE & PRAWN, 88

Kagoshima A4 Ribeye (100g). Giant Tiger Prawn with Garlic Miso Mayo. US Aparagus. Kinoko Mushrooms.

#### A5 TENDERLOIN & PRAWN, 98

Kyushu A5 Tenderloin (100g). Giant Tiger Prawn with Garlic Miso Mayo. US Aparagus. Kinoko Mushrooms

### FESTIVE SPECIALS

#### HALF SPRING CHICKEN, 24

Spicy Miso Spring Chicken. Cranberry Sauce.

#### CAULIFLOWER & MASHED POTATO, 16

Roasted Cauliflower. Nori Mashed Potato. Black Truffle Gravy.

### SMALL PLATES

#### JAPANESE SIDE SALAD, 8

Yuzu Apple Vinaigrette. Sesame. Nori.

#### GOBO AGE, 10

Crispy Burdock Roots.

#### JAPANESE FRUIT TOMATO, 18

Yuzu Vinaigrette. Tofu Mascarpone. Cream of Balsamic.

#### CHARGRILLED ASPARAGUS, 12

Yuzu Kosho Cream. Bonito Flakes.

#### TORI KARAAGE, 12

Chicken Thigh. Sansho Pepper. Sweet Karashi Mayo.

#### FOIE GRAS TERIYAKI, 18

Duck Liver. Sansho. Pickles.

#### AO NORI OMELETTE, 6

### DESSERT

#### MATCHA PANNACOTTA, 12

Green Tea Pudding. Strawberry Jam. Toasted Pistachios.

#### S'MORES TARTLET, 14

Bassam Dark Chocolate. Vanilla Tart. Marshmallows. Raspberry Reduction. Vanilla Ice Cream.

#### SHISO LYCHEE SORBET, 10

Shiso Leaf. Lychee. Umeshu.

