

エグゼクティブランチセット

EXECUTIVE LUNCH SET

JAPANESE GARDEN SALAD

Yuzu Apple Vinaigrette. Sesame. Nori

CHOICE OF ONE STARTER

HAMACHI CARPACCIO

Yellowtail. Ikura. Shaved Truffles. Shoyu
or

ABURI KANI MISO TOFU

Crab Miso Mayo. Swimming Crab. Tobiko

CHOICE OF ONE MAIN COURSE

AUSTRALIAN WAGYU MB7 100G

A4 KAGOSHIMA WAGYU RIBEYE 100G +40

A5 KYUSHU WAGYU TENDERLOIN 100G +50

NAGANO MISO PORK TOMAHAWK

HAMACHI KAMA

GINDARA HOBAYAKI +10

Main course will be served with Niigata Rice,
Onsen Egg and a bowl of Miso Soup

SHISO LYCHEE SORBERT

COFFEE *or* JAPANESE GREEN TEA

48++ per person

Add 10++ for a glass of house Junmai or beer

Discounts, vouchers and/or privileges are not applicable for set menus. Prices are subject to service charge & prevailing government taxes.



LUNCH MENU ランチ

SMALL PLATES 前菜

VEGETABLE

JAPANESE SIDE SALAD 8
Greens. Yuzu Apple Vinaigrette. Sesame. Nori

JAPANESE FRUIT TOMATO 18
Yuzu Vinaigrette. Tofu Mascarpone. Balsamic

KINOKO MUSHROOMS 11
Enoki. King Oyster. Shiitake. Shimeiji.
Butter. Sake. Sudachi

MISO NASU DENGAKU 11
Eggplant. Spicy Dengaku Miso. Nori Crispy Rice

ERYNGII SUMIBIYAKI 12
King Oyster Mushrooms. Curry Sea Salt Flakes.

SPICY BABY CORN 11
Sriracha Mayo. Furikake

MEAT & SEAFOOD

ABURI KANI MISO TOFU 18
Crab Miso Mayo. Swimming Crab.
Silken Tofu. Tobiko

HAMACHI CARPACCIO 28
Yellowtail. Ikura. Truffle Shoyu. Truffles

TORI KARAAGE 15
Chicken Thigh. Sansho Pepper.
Sweet Karashi Mayo

WAGYU SOURDOUGH 22
Black Pepper. Wagyu. Creme Fraiche.
Guacamole. Chives

EIHIRE 14
Dried Stringray Fins. Mayo. Shichimi

RICE BOWLS ご飯丼 Served with side salad, miso soup & ice cream

WAGYU BOWLS

CLASSIC WAGYU BOWL 42
Australian MB7 Striploin. Niigata Rice.
Onsen Egg. Truffle Shoyu
UPGRADE TO A4 KAGOSHIMA RIBEYE +20
UPGRADE TO A5 KYUSHU TENDERLOIN +30

PREMIUM WAGYU BOWL 72
Australian MB7 Striploin. Unagi Tempura. Fresh
Uni. Ikura. Niigata Rice. Onsen Egg. Truffle Shoyu
UPGRADE TO A4 KAGOSHIMA RIBEYE +20
UPGRADE TO A5 KYUSHU TENDERLOIN +30

AUSTRALIAN STRIPLOIN BOWL 32
100-day Grain-fed Striploin. Niigata Rice.
Onsen Egg. Truffle Shoyu

NON-WAGYU BOWLS

SPICY MISO CHICKEN BOWL 30
Fresh Chicken Thigh. Niigata Rice.
Onsen Egg. Spicy Miso

MISO PORK TOMAHAWK 38
Niigata Rice. Onsen Egg. Yakniku Sauce

GINDARA MISOYAKI BOWL 36
Cod Fish. Niigata Rice. Onsen Egg.
Saikyo Miso

OTORO ABURI & UNI BOWL 72
Aburi Bluefin Tuna Belly. Sea Urchin.
Ikura. Yuzu Soy

HAMACHI & TUNA CHIRASHI BOWL 34
Yellowtail. Tuna Akami. Ikura. Tamagoyaki.
Sushi Rice. Yuzu Soy.

SHICHIRIN BINCHOTAN GRILL 七輪備長炭焼き物

AUSTRALIAN MB7 STRIPLOIN		NZ BABY LAMB TENDERLOIN	38
SINGLE (150G)	48	Fried Garlic. Apple Curry Sauce	
LARGE (300G)	88		
A4 KAGOSHIMA WAGYU RIBEYE		HAMACHI KAMA	32
SINGLE (150G)	98	Fresh Yellowtail Cheek. Honey Ponzu.	
LARGE (300G)	188	Momiji Oroshi	
A5 KYUSHU WAGYU TENDERLOIN		ATLANTIC SALMON KASUZUKE	32
SINGLE (150G)	108	Sake Lees & Miso Marinate. Sansai	
LARGE (300G)	208	TARABAGANI	138
		Alaskan King Crab Leg. Garlic Nori Butter	

3-CUT WAGYU PLATTER

Striploin 80g. Ribeye 80g. Tenderloin 50g
138

WAGYU TOMAHAWK

Approx. 1.1kg. Australian Sanchoku Wagyu.
Japanese Whisky Marinade. Yakiniku Sauce.
Please allow 45-60 mins of cooking time
258

DESSERTS お菓子

MATCHA PANNACOTTA	12
Green Tea Pudding. Strawberry Jam. Toasted Pistachios	
S'MORES TARTLET	15
Bassam Dark Chocolate. Marshmallows. Raspberry Reduction. Vanilla Ice Cream	
SHISO LYCHEE SORBET	11
Shiso Leaf. Lychee. Umeshu	
ICE CREAM OF THE DAY	6
Check with us for selection of flavours	

BEVERAGE 飲み物

HOUSE SAKE (GLASS)	10
Sweet or Dry	
HOUSE WINE (GLASS)	10
Cabernet Sauvignon or Chardonnay	
BEER (BOTTLE)	10
Kirin Ichiban or Tiger	
SOFT DRINKS	5
Coke, Sprite, Coke Zero	
GREEN TEA (HOT / COLD)	5
COFFEE (HOT / COLD)	5 / 6