

## weekend brunch

**signature** 988 per person  
"r" de ruinart nv, champagne, france

**deluxe** 1338 per person  
ruinart blanc de blancs nv, champagne, france

**premium** 2130 per person  
dom pérignon, champagne, france

### wine, beer

verdicchio dei castelli di jesi classico "le vaglie", santa barbara, marche, italy  
malbec, finca sopenia, mendoza, argentina  
rosé, françois thiepont "pins des dunes", bordeaux, france  
asahi beer  
aperol spritz  
iced tea

**food only** 738 per person  
including iced tea

**children aged 4 - 10** 350 per person  
kids portion of either one main course or hot udon chicken noodles  
children aged 0 - 3 hot & cold starters for free (1 child per paying adult, not inclusive of main course)

### **served to the table**

steamed edamame with sea salt (v)  
grilled tofu with barley ginger miso & japanese herbs (v)  
beef tartare on sesame cone  
seared salmon with spicy ponzu  
thinly sliced yellowtail with yuzu truffle dressing  
pickled beetroot salad (v)  
seasonal vegetables salad with barley miso dressing (v)

shrimps and vegetables tempura  
pork ribs with spicy and sour sauce  
sweet corn with shiso butter (v)  
grilled chicken wings with sea salt and lime  
pork gyoza with coriander and spicy wafu sauce  
tender stemmed broccoli with moromi miso (v)

selection of sushi, sashimi and maki rolls

### **select one main course** per person

teriyaki salmon fillet with sliced pickled cucumber  
chef's selection of sashimi over sushi rice  
grilled hamachi kama with lemon and sea salt  
miso marinated black cod wrapped in hoba leaf additional 150  
chilean sea bass with green chili ginger dressing additional 170  
roasted lobster, shiso and ponzu butter additional 220

shogayaki chicken with yuzu kosho sauce  
spicy beef tenderloin with sesame, red chili and sweet soy  
premium japanese wagyu saga sirloin, a4 grade additional 490  
spiced baby lamb cutlets with hatcho miso additional 110

takana fried rice and robata grilled vegetables platter (v)

### **deluxe dessert platter for the table**

including fresh fruits and ice cream

(v) vegetarian

all food will be served directly to the table

for information on any allergen and dietary requirements please ask your waiter

free-flow is served for 2.5 hours from the original booking time, after which all tables are returnable