

*** SET LUNCH ***

... THREE-LAYER BENTO SET ...

538

Chawanmushi 🍵

... CHOICE OF ...

Duck Breast shio koji 🍵

Toothfish onion salsa 🍵

Vegetarian Yaki-Udon sweet onion sauce 🍵 🌱

Pork Katsu Sando

A5 Miyazaki Wagyu Tenderloin Robata 100g 🍵 🌱 +300

... ACCOMPANIED BY ...

Tsukemono 🌱 🍵 🍷

Fried Ganmodoki 🍵 🍷

Miso Soup 🍵

Kinpira Gobo Salad 🍵 🌱 🍷

Sashimi Selection 🍵

Hokkaido Rice

... CHIRASHI DON SET ...

698

Chawanmushi 🍵

Kaiso Salad 🍵 🌱 🍷

Chef's Sashimi Selection
Over Edomae Rice 🍵

Miso Soup 🍵

... TEISHOKU SET ...

588

Chawanmushi 🍵

Tempura Selection 🍵

or

A5 Miyazaki Wagyu
Tenderloin Robata 100g +300 🍵 🌱

Sashimi Selection 🍵

Miso Soup 🍵

Hokkaido Rice

... DESSERT ...

(All set menus include a dessert course to follow)

Chocolate & Sea Salt Ice Cream Bar or Pistachio Raspberry Roll Cake

*** SUPPLEMENTS ***

Nigiri Platter 6 pieces 🍵	398	A5 Miyazaki Wagyu Tenderloin Robata truffle ponzu	200g 988 500g 2,288
Sashimi Platter 6 pieces 🍵	398	add miso potato	128
Tuna Platter 6 pieces 🍵	688	A5 Miyazaki Wagyu Katsu Sando	688
Tuna Sashimi & Mango Salad ikura, yuzu & jalapeño dressing 🍵	338	Signature Miso Black Cod 🍵 🌱	418
Tempura Seasonal Vegetables 🍷	288	Signature Lobster Popcorn spicy mayo	438
Gomae baby spinach, sesame 🍵 🌱 🍷	88	Hokkaido Rice	48
Miso Soup 🍵	48		



Gluten-free



Lactose-free



Vegan



Vegetarian



Healthy



Organic

Free-flow still and sparkling Belu water \$40 per person.

All prices are in Hong Kong dollars and subject to a 10% service charge.

Where available, our ingredients are sourced from sustainable suppliers and ethical farms.