水産 SUISAN
FISHERIES

盛り合わせ
ASSORTED SASHIMI

3 pieces each

MATSU 50
Chef's selection of 3 types

MOMIJI 80
Chef's selection of 5 types

HASU 110
Chef's selection of 7 types

単品
INDIVIDUAL

3 pieces each

OTORO 35
Extra fatty tuna

CHUTORO 35
Fatty tuna

特 撰
SPECIALS

TAKO SU 20
Subtly poached octopus offering a pristine, delicate bite, harmonized with bright pickled cucumber and ocean-foraged wakame. Dressed in a velvety white miso and mustard glaze, crowned with toasted sesame.

TARABA CROQUETTE 26 *for 3 pieces*
King crab and duo of Japanese sweet potatoes croquette, mixed with garden-grown sweet potato leaves, enhanced with yuzu kosho - crisp and creamy

SAKANA NO CRUDO 30
Assorted sashimi crudo with shiso-infused tomatoes, flying fish roe, house-grown lime ponzu, and garden begonia

TORO TATAKI 42
Lightly grilled bluefin tuna belly with Tosaka seaweed, myoga, and house-grown roselle hibiscus - a delicate balance of richness and garden brightness

季節のシーフード
SEASONAL SEAFOOD

KANI CHAWANMUSHI 18
Silky egg custard with spanner crab, Japanese white corn, and locally grown yanagi matsutake - a warm, umami-rich celebration of land and sea

HOTATE BISQUE STEW 38
Hokkaido scallops in a silky bisque dashi with Japanese chestnut, gruyère, local king trumpet mushrooms, house-grown fennel and char-grilled brioche

GINDARA SUMIYAKI 42
Char-grilled miso cod with cod bone dashi blanc, lemon myrtle oil, and locally grown seasonal mushrooms - a nose-to-tail, farm-to-table expression of umami depth

ISE NO SHIRO 52
Poached spiny lobster in bisque blanc with lemon myrtle, grilled momotaro tomato and house grown fennel - a refined harmony of ocean essence and garden brightness

All prices are subjected to 10% service charge and prevailing government taxes.

畜産 CHIKUSAN
LIVESTOCK – MEAT

small plates

FOIE GRAS MONAKA — 15 *per piece*

A must-try crisp wafers filled with foie gras ganache, salmon roe, pickled daikon, shiso and house-grown moringa, rich, elegant, and layered with farm-fresh complexity

TEBASAKI — 20

Grilled boneless chicken wing glazed with kaffir lime and finished with Davidson's plum, smoky, tangy and rooted in native ingredients

GYUTAN YAKI — 25

Grilled Australian Tajima beef tongue with shio negi, wasabi stem, citrus miso and foraged buah long long leaves

mains

SANSHO TEPPAN CHICKEN — 35

Teppan-grilled free-range chicken with Japanese curry, topped with garden-grown society garlic and curry leaf - hearty, aromatic and rooted in farm-fresh flavors

BUTA KASHIRA — 46

Grilled pork jowl with maitake mushroom, pineapple dashi sauce and house-grown fame flower - a tender, umami-rich dish with sweet and floral notes from the farm

KOHITSUJI YAKI — 58

Grilled Australian lamb with satsumaimo, finished with house-grown lemon balm and calamansi - a complex and flavorful dish

SATSUMA A5 WAGYU TENDERLOIN — 90

Binchōtan-grilled wagyu with wasabi, sea salt and sumo miso

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農産 NŌSAN
AGRICULTURAL - VEGETABLES

NAGAIMO TEPPANYAKI 20
Teppan-grilled Japanese mountain yam served with kizami nori and kombu tsuyu - crisp, earthy, and savory

MOMOTARO CHEESE 18
Japanese fruit tomato with miso cheese, house-grown fennel and crispy nori rice puff

CLOSED-LOOP CORN SALAD 24
An artisanal expression of corn featuring tender kernels, juicy ripe tomatoes, and a deeply aromatic corn-infused dressing. Finished with the unexpected crunch of savory corn nuts for a sophisticated textural contrast.

MUSHROOMS TEMPURA 25
Crispy tempura of locally grown assorted mushrooms, served with Japanese curry sea salt and matcha salt

鮨 SUSHI BOWL

CHIRASHI 20
Sashimi of the day layered over sushi rice, topped with fresh daily produce from our edible garden

WAGYU 26
Grilled A4 Wagyu over sushi rice with Japanese leek, onsen yolk, and house-grown lemon balm

UNAGI FOIE GRAS 28
Char-grilled unagi and miso-infused foie gras over sushi rice, finished with pickled daikon, Vietnamese coriander and fresh mountain pepper

UNI IKURA 38
Sushi rice gently cradling buttery, ocean-sweet Hokkaido uni and savory, salt-kissed ikura. A harmonious interplay of unctuous depth, delicate acidity, and vibrant texture.

デザート DESSERT

KURO GOMA 20
Black sesame gelato with sesame crumble, warabi mochi, charcoal tuile, lemon myrtle gel and strawberries

LYCHEE YOGHURT 20
Lychee yoghurt with sake sorbet, melon, osmanthus warabi mochi, shiso veil and sweet basil syrup

MATCHA OSHIRUKO 20
Matcha konnyaku with azuki ice cream, yuzu crumble, and passion fruit marigold tuile, a playful take on a classic and floral note

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