

*** SET LUNCH ***

... THREE-LAYER BENTO SET ...

488

Chawanmushi 🍵

... CHOICE OF ...

Crispy Pork Belly red miso 🍵💰

Salmon Robotayaki onion salsa

Portobello Katsu Sando 🌿

Chicken Katsu Sando

A5 Miyazaki Wagyu Tenderloin Robata 100g 🍵💰 +300

... ACCOMPANIED BY ...

Tsukemono 🌿🍵🍷

Green Bean Salad sesame dressing 🌿💰🍷

Satsuma Age ginger tomato sauce 🌿

Bara Maki & Nigiri Selection 🍵

Miso Soup 🍵

... DESSERT ...

Yuzu Crème Brulee 🌿 or Peach Sorbet

... CHIRASHI DON SET ...

678

Chawanmushi 🍵

Kaiso Salad 🍵💰🍷

Chef's Sashimi Selection
over Edomae Rice 🍵

Miso Soup 🍵

... DESSERT ...

Yuzu Crème Brulee 🌿

or

Peach Sorbet

... DON BURI SET ...

588

Chawanmushi 🍵

Oyako Don

or

A5 Miyazaki Wagyu Tenderloin Robata 100g
+300 🍵💰

Tsukemono 🍵🍷🌿

Chef's Sashimi Selection 3 kinds 🍵

Miso Soup 🍵

... DESSERT ...

Yuzu Crème Brulee 🌿

Or

Peach Sorbet

*** SUPPLEMENTS ***

Nigiri Platter 6 pieces 🍵	398	A5 Miyazaki Wagyu 200g	988
Sashimi Platter 6 pieces 🍵	398	Tenderloin Robata	
Gomae 🍵🍷🌿	88	A5 Miyazaki Wagyu	688
Baby spinach, sesame		Katsu Sando	
Miso Soup 🍵	48	Saikyo Miso Sablefish 🍵	418
Steamed Rice 🍵💰🌿	48		

🌿 Gluten-free 🍵 Lactose-free 🌿 Vegan 🌿 Vegetarian 🍷 Healthy 🌿 Organic

Free Flow Still and Sparkling Belu Water \$40 per head. Prices are in Hong Kong dollars and subject to 10% service charge.
Where available, our ingredients are from sustainable sources and ethical farms.