

kitchen**all prices are subject to a 10% service charge.***appetizers**

| | |
|------------------------------------|-------|
| sushi rolls - burdock, cucumber | 700 |
| - tuna 'zuke', yuzu | 1,500 |
| - flounder, spinach, garlic | 1,500 |
| mozzarella, pancetta | 1,200 |
| pate de campagne | 1,600 |
| foie gras sandwich | 1,300 |
| garlic king prawn | 2,000 |
| scallop, garlic and parsley butter | 1,400 |

side

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|------------------------------|-------|
| japanese pickles / olives | 1,200 |
| green salad / onion dressing | 1,000 |
| sauteed green vegetable | 1,100 |

bread

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|-------------------------------|-------|
| potato foccacia | 500 |
| pecan bread | 600 |
| truffle butter with bread | 1,800 |
| - with shaved truffle topping | 4,000 |

cocktails

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|-----------------------|--|-------|
| snow ball bellini | <i>white peach / prosecco</i> | 1,700 |
| sa-sh-ito | <i>sake / fino sherry / fresh mint / fever tree</i> | 1,600 |
| mito suppai | <i>ume shu / 9148 gin / fresh lemon juice / egg white</i> | 1,500 |
| ten-yo negroni | <i>9148 gin / ume shu / campari</i> | 1,500 |
| bloody james masuhara | <i>grey goose / clamato / tomato juice / basil / soy sauce</i> | 1,600 |
| cranberry mint | <i>cranberry juice / fresh mint / fever tree</i> | 1,100 |
| elderflower soda | <i>elderflower / lemon wedge / soda</i> | 900 |

sake selection

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|----------------------------------|--------------|
| | 720ml |
| kamikawa 'taisetsu' TJ, hokkaido | 5,800 |
| hokuto-zuisou JG | 5,000 |
| shimeharitsuru 'Jun' JG, niigata | 5,000 |
| kuheiji 'betsu-atsurae' JDG | 17,000 |
| kid 'shiboritate' JG, wakayama | 5,000 |

beer

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|---------------------|-------|
| sapporo black label | 700 |
| niseko beer pilsner | 1,000 |

main courses - required 30min to be served..

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|---|-------|
| duck confit / olive, lemon, mayo | 3,300 |
| grilled chicken / brown rice risotto | 2,800 |
| lamb cutlets / tomato salsa, rosemary | 3,800 |
| braised wagyu / potato puree | 4,300 |
| pan-fried trout / parmesan, broccoli | 3,200 |
| seared scallop / dried scallop, truffle | 3,200 |
| roasted vegetables / anchovy sauce | 2,500 |

char-grilled steak - minimum 200g

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|------------------------|--------------|
| hokkaido wagyu sirloin | 4,000 / 100g |
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cheese and desserts

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|---------------------------------|-------|
| local cheese platter | 4,000 |
| carrot cake / pistachio, raisin | 1,100 |
| truffle mud cake / mascarpone | 1,300 |

hot drinks

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| coffee / espresso, latte, cappuccino | 500 |
| tea / english tea, green tea, camomile | 500 |

the gin advocate - served with fever tree

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|---------------------------|-------|
| benizakura 9148, japan | 1,300 |
| roku, japan | 1,200 |
| ki no bi, japan | 1,400 |
| tanqueray no. 10, england | 1,200 |
| hendrick's gin, scotland | 1,200 |
| monkey 47, germany | 1,400 |

japanese liqueur

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|--------------------|-------------|
| | 60ml |
| baikoh plum wine | 800 |
| turu-ume yuzu wine | 900 |

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|--|----------------------|---|--------------|
| champagne | 100ml / 750ml | white wine by bottle | 750ml |
| nv louis roederer brut | 1,800 / 12,300 | 15 zind vdt, alsace | 8,300 |
| | | 16 marcel deiss riesling, alsace | 8,000 |
| white | 130ml / 750ml | 15 eric morgat, anjou blanc | 14,000 |
| 16 greywacke sb, marlborough | 1,200 / 5,700 | 08 guffens heynen, saint veran | 18,400 |
| 17 nikolaihof gruner veltliner, wachau | 1,600 / 8,500 | 16 just b albarino, rias baixas | 5,500 |
| 17 jermann ribolla gialla, venezia | 1,500 / 7,600 | 15 assyrtiko by gaia, santorini | 9,200 |
| 15 fernand & laurent pillot, bourgogne | 1,600 / 8,600 | | |
| | | rose wine by bottle | 750ml |
| rose | 130ml / 750ml | 16 coco farm pinot rose | 7,900 |
| 17 rose de vents, hokkaido | 2,000 / 10,000 | | |
| | | red wine by bottle | 750ml |
| red | 130ml / 750ml | 14 denis bachelet, bourgogne | 13,500 |
| 15 clos de fous 'latuffa', chile | 1,600 / 8,200 | 14 claude-dugat, gevrety chambertin | 25,800 |
| 16 chantereves 'l'intrus', vin de france | 1,400 / 6,600 | 11 thibault liger-belair, moulin a vent | 7,200 |
| 12 clau de nell, anjou | 1,500 / 7,500 | 17 pierre-m. chermette, moulin a vent | 8,300 |
| 16 il bruciato, bolgheri | 1,600 / 8,000 | 16 marcel lapierre, morgon | 9,900 |
| | | 16 sato wines pinot noir, nz | 18,200 |
| | | 14 bernard boudry, chinon | 15,200 |
| | | 03 clarendon hills shiraz, barossa | 13,500 |
| | | 09 cvne imperial, rioja | 15,800 |
| romano levi grappa collection | 30ml | 01 mas dois 'doix', priorato | 26,500 |
| moscato d'asti | 2,500 | 13 clos des fous, cauquenina, chile | 6,100 |
| aromattizzata con camomilla | 2,500 | 14 'epu', maipo valley | 15,300 |
| nebbiolo da barbaresco | 2,800 | 06 barolo, clerico | 29,400 |
| grappa di barolo | 2,800 | 08 barbaresco, giacosa | 34,800 |
| | | 85 burunello montalcino, argiano | 42,500 |
| | | 12 i vigneri, etna rosso | 16,800 |
| | | 11 eyrie vineyards pinot noir, oregon | 9,500 |
| | | | |
| hokkaido whisky | 30ml | japanese whisky | 30ml |
| yoichi single malt | 900 | taketsuru pure malt 17yo | 3,000 |
| yoichi single malt 10yo | 6,000 | ichiro's malt & grain white label | 1,000 |
| yoichi single malt 12yo | 9,000 | ichiro's malt on the way | 8,000 |
| yoichi single malt 15yo | 12,000 | hakushu single malt | 900 |
| yoichi single malt 20yo | 35,000 | yamazaki single malt | 900 |
| | | yamazaki single malt 12yo | 1,800 |
| | | yamazaki single malt 18yo | 6,000 |
| | | hibiki harmony | 1,100 |
| water | 750ml | hibiki 21yo | 7,000 |
| evian | 800 | hibiki 30yo | 35,000 |
| san pellegrino | 800 | | |