

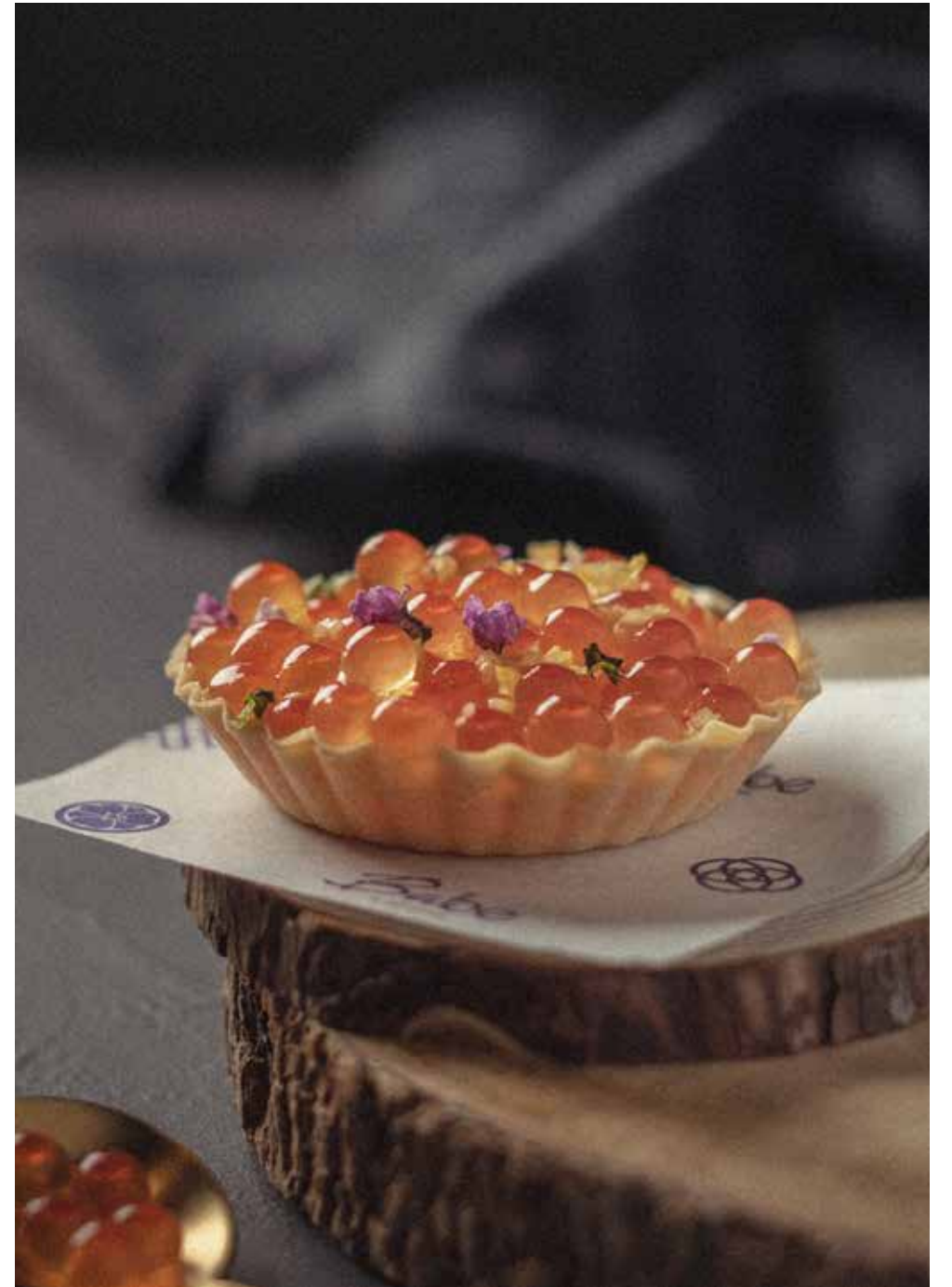
小皿料理

JAPAS

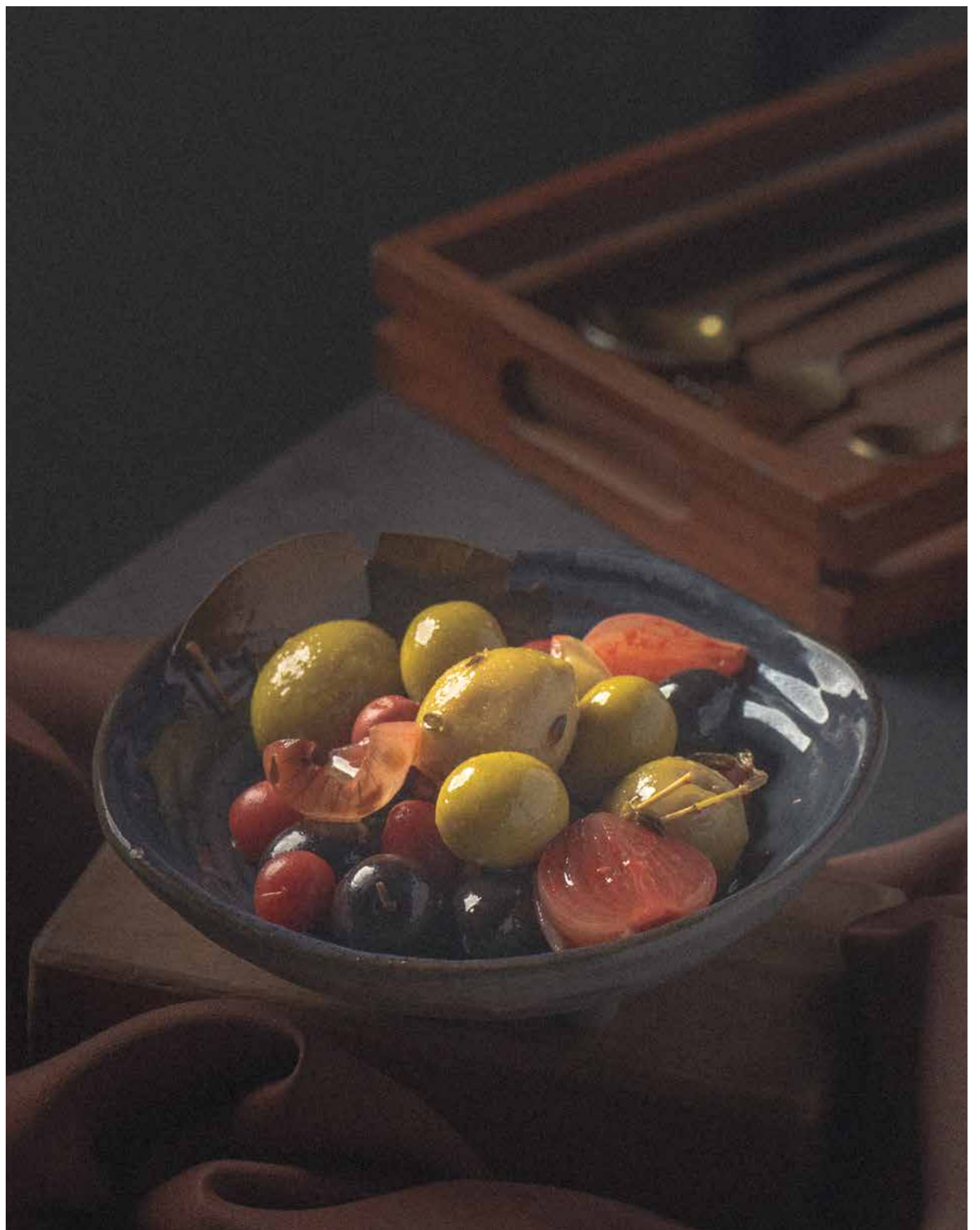
Smoked
Edamame



Smoked
Ikura
Tartlette



Anchovy
Olives &
Umeboshi



∨ Vegetarian

◎ Favorites

おつまみ — NIBBLES

Smoked Edamame — 16 ∨ ◎

Soy Brined & Maple Wood Smoked

Bagna Cauda — 38 ∨

*Bouquet of Garden Veggies,
Herbs on Ice with Umami Dip*

Smoked Ikura Tartlette — 39 ◎

Fromage Blanc & Yuzu

Truffle Nori Fries — 34 ∨ ◎

Nori Seasoning & Aioli

Spanish Cheese Platter — 55 ∨

Chef's Selection of Today's Rations

Engawa Tsukudani — 49 ◎

*Simmered Flounder Fin
with Mustard Seed*

Marbled Spanish — 60
Beef Cecina

*With Spanish Olive Oil
& Flake Salt*

Assorted Cured — 85
Meats Platter

*Chef's Selection of
Today's Provisions*

おつまみ — NIBBLES

Padron Peppers — 29 ∨

*Spanish Sweet Peppers
with Bonito Salt*

Kale & Smoked — 35
Salmon Salad

*Salmon Salad
Radish & Lemon*

Teppanyaki — 36
Garlic Prawn

Marinated, Lemon & Aioli

Sake Steamed — 36
Asari Clams

With White Miso

Torched Shimesaba — 52

*Nanami Yakumi, Umami
Shoyu & Lemon*

Japanese A5 Wagyu — 115
Top Round Steak ^{100g}

*A5 Kagoshima Beef with
Assorted Yakumi*

Japanese A5 Wagyu — 240
Striploin Steak ^{100g}

*A5 Saga Beef with
Assorted Yakumi*

お刺身



FROM THE SASHIMI BAR



Shimaaji
Carpaccio

Tuna
Tataki

大皿料理

FROM THE SASHIMI BAR

Sashimi of The Day

- Ask our server

Toro Truffle – 138

*Fatty Tuna Belly
with Tsukudani Jus*

Shimaaji Carpaccio — 65 ◎

*White Tsuyu, Lemon, Extra Virgin
Olive Oil & Negishio*

Tuna Tataki — 75 ◎

*Seared Tuna, Mayu-su, Ginger,
Negishio, Kaiware Sprouts*

Uni & Shiromi – 145

*Seasonal White Fleshed Sashimi, Ogo Nori,
Truffled Ponzu, Spring Onion, Kaiware*

おつまみ ————— **TEISHOKU
SET**

Lunct Set Includes :

**Miso Soup, Tea,
Edamame, Mini Ikura
Tartlette & Rice**



Lunct Set Includes:

Miso Soup, Tea, Edamame,
Mini Ikura Tartlette & Rice

∨ Vegetarian

◎ Favorites

Truffle Tastsuta Chicken — 48

Black Pepper, Mizuna & Radish

Flame Charred Chicken — 35

Teriyaki Donburi

Kizami Nori & Onsen Tamago

Dark Chocolate — 40

Wagyu Beef Curry

Japanese “Hotel Style”

Curry Sauce with Wagyu Beef

Sizzling Wagyu Beef — 40

Hamburg Steak

Demi Glace Sauce &

Grilled Vegetables

Tori Paitan Ramen — 38

Cloudy Chicken Ramen

with Black Garlic Oil

Tori Shoyu Ramen — 38

Tokyo Style Clear Broth Ramen

Wagyu Ramen — 75

Tokyo Style Ramen

with A5 Wagyu Slices

Salmon Avocado Donburi — 40

Served on Special Rice

with Tosa Joyu

Lunct Set Includes:

Miso Soup, Tea, Edamame,
Mini Ikura Tartlette & Rice

∨ Vegetarian

◎ Favorites

Pan Fried Saba Donburi — 35

*Marinated & Glazed
with Sweet Soy*

Tori Niku Tama Onsen — 45
Tamago Donburi

*Grilled Chicken Balls
with Teriyaki Glaze*

Salmon, Ikura, — 60
Avocado Donburi

*Served on Special Rice
with Tosa Joyu*

Yuan Miso Salmon — 60

*Teppan Grilled, Miso,
Anchovy Cream, Dill Oil & Ikura*

Truffle Angel Hair Pasta — 50 ∨

*Shimeji Mushrooms &
Free Range Egg Yolk*

Unagi Hitsumabushi — 40

*Grilled Eel over Egg Rice
with Dashi Broth*

Truffled Wagyu — 138

Cooked Tableside on Sizzling Iron

デザート ————— DESSERTS



デザート — DESSERTS

Harajuku Burnt Cheesecake — 22

*Tokyo Style Basque Cheesecake
with Vanilla Cream*

Melon & White Wine — 28

*Fresh Melon, Yuzu Curd
& Wine Jelly*

Houjicha Crème Caramel — 18

*Silky Milk Flan with
Sannontou Caramel*

Spring Bouquet — 22

*Strawberry & Black Currant Sorbet,
Red Bean & Mochi & Bay
Leaf Crème Anglaise*