

Premium Sharing Tasting Menu

Set for 2 pax — 888

Smoked Ikura Tartelette

Homemade Crème Fraîche & Yuzu

Sashimi

Sashimi of the Day

Hokkaido Scallop with Uni Aioli

Premium Ikura on Crispy Rice

Foie Gras Monaka Sando

*Sour Cherry, Myoga &
Smoked Daikon Pickle*

Marinated Palermo Peppers

Roasted Garlic Rice Vinaigrette

Alaskan King Crab Chawanmushi

Truffle & Crab Ankake

Grilled Pulpo al Ajillo

*Citrus Chimmichuri &
Smoked Paprika Aioli*

Stanbroke MB8-9

Wagyu Ribeye

Served with Assorted Yakumi

Truffle Angel Hair Pasta

Shimeji Mushrooms & Sanitized Egg Yolk

Matcha Monaka

Ice Cream Sandwich

Crispy Puffed Mochi Sandwich

Truffles & Mochi

*Strawberry Daifuku Milk
Mochi & Martel VSOP Truffled
Chocolate Truffle*

Prices are subject to 10% Service Charge & applicable government tax. All prices shown are in Ringgit Malaysia.

Party Menu

Set for 4 pax — 1200

Smoked Ikura Tartelette

Homemade Crème Fraîche & Yuzu

Torched Shimesaba

*Nanami Yakumi, Umami
Shoyu & Lemon*

Pan seared Hokkaido

Sashimi-Grade Scallops

Grilled Corn & Padron Pepper Salsa

Crab & White Corn Croquettes

Crab Bechamel & Katsu Sauce

Padrón Peppers

Spanish Sweet Peppers with Bonito Flakes

Grilled Pulpo al Ajillo

*Citrus Chimmichuri &
Smoked Paprika Aioli*

Truffle Tatsuta Chicken

*Black Pepper & Truffle Vin,
Mizuna & Koshin Daikon*

Stanbroke MB8-9

Wagyu Ribeye

Served with Assorted Yakumi

Truffle Angel Hair Pasta

Shimeji Mushrooms & Sanitized Egg Yolk

Melon & White Wine

Fresh Melon, Yuzu Curd & Wine Jelly

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Sharing Tasting Menus min 2 pax

Menu A

350 Per Pax

Smoked Ikura Tartelette

Homemade Crème Fraîche & Yuzu

Toro Truffle

*Fatty Tuna Belly
with Tsukudani Jus*

Uni & Amaebi Cold Capellini

Shiro Dashi Gelee & Shiso Flowers

**Pan Seared Hokkaido
Sashimi-Grade Scallop**

Grilled Corn & Padron Pepper Salsa

Vegetable Japas

Chefs Seasonal Harvest Creation

**Live Sake Steamed
White Clams**

With White Miso

Grilled Pulpo al Ajillo

*Citrus Chimmichuri &
Smoked Paprika Aioli*

**Stanbroke MB8-9
Wagyu Ribeye**

Served with Assorted Yakumi

Melon & White Wine

Fresh Melon, Yuzu Curd & Wine Jelly

Menu B No Beef

300 Per Pax

Smoked Ikura Tartelette

Homemade Crème Fraîche & Yuzu

Toro Truffle

*Fatty Tuna Belly
with Tsukudani Jus*

Sweet Prawn & Uni Spoons

*Amaebi, Sea Urchin & Caviar
with Uni Soy Sauce*

**Pan Seared Hokkaido
Sashimi-Grade Scallop**

Grilled Corn & Padron Pepper Salsa

**Alaskan King Crab
Chawanmushi**

Crab & Truffle Ankake

Vegetable Japas

Chefs Seasonal Harvest Creation

**Live Sake Steamed
White Clams**

With White Miso

Grilled Pulpo al Ajillo

*Citrus Chimmichuri &
Smoked Paprika Aioli*

Truffle Angel Hair Pasta

*Shimeji Mushrooms
& Sanitized Egg Yolk*

Melon & White Wine

Fresh Melon, Yuzu Curd & Wine Jelly

NEW

MENU
ITEMS



Alaskan King — 60
Crab Chawanmushi
Truffle & Crab Ankake

Sawara Saikyo Yaki — 48
*Miso Marinated King Mackerel
with Pickled Radish*

Hokkaido Scallop with Uni Aioli — 80
Premium Ikura on Crispy Rice

Scallop & Pumpkin Ceviche — 58
Prawn & Chili with Beetroot Crisps

**Hokkaido Ikura on
Uni Butter Rice** — 42
Yuzu Zest & Chives

Uni Sushi Taco — 75
*Tempura Nori Shell
& Dashi Soy Gelee*

Foie Gras — 90
2 pcs **Monaka Sando**
*Sour Cherry, Myoga &
Smoked Daikon Pickle*

Matcha Monaka — 22
2 pcs **Ice Cream Sandwich**
Crispy Puffed Mochi Sandwich

おつまみ

NIBBLES



*Add Ons for Smoked
Ikura Tartelette:
Hokkaido Uni — 35*

∨ Vegetarian
© Favorites

Smoked Ikura Tartelette — 29 ©

Homemade Crème Fraîche & Yuzu

Smoked Edamame — 18 ∨ ©

Soy Brined & Maple Wood Smoked

Truffle Nori Fries — 35 ∨ ©

Nori Seasoning & Aioli

Fried Iidako — 25

*Crispy Marinated Baby Octopus,
Aioli & Lemon*

Crab & White — 36

Corn Croquettes

Crab Bechamel & Katsu Sauce

Tori Niku Tama — 25

*Grilled & Glazed Tsukune
with Sanitized Egg Yolk*

^{5 pcs} **Roast Wagyu Cubes — 70**

*Bite-sized with Fresh Grated Wasabi
& Kaiware Radish Sprouts*

お刺身

FROM THE SASHIMI BAR



∨ Vegetarian

© Favorites

Sashimi of The Day

*Kindly ask our servers
for portions & prices*

Toro Truffle – 139

*Fatty Tuna Belly
with Tsukudani Jus*

Shimaaji Carpaccio — 65 ©

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

Tuna Tataki — 80 ©

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

Sweet Prawn – 100

& Uni Spoons

*Amaebi, Sea Urchin &
Caviar with Uni Soy Sauce*

Bluefin Tuna Tartare — 88

with Wasabi Salsa

Black Rice Crisps & Kizami Nori

Salmon Aburi — 39

with Pea Sprouts

Coriander & Chili Glass

Uni & Shiromi – MKT

*Seasonal White Fleshed Sashimi,
Kaiware Sprouts, Truffle Ponzu,
Ogo Nori & Spring Onion*

Seared Wagyu — 85

Beef Tataki

*Marinated Truffle Ponzu
& Spring Onion*

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SMALL

小皿料理



∨ Vegetarian

© Favorites

Bagna Cauda — 38 ∨ ©

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

Padrón Peppers — 32 ∨

*Spanish Sweet Peppers
with Bonito Flakes*

Japan Street-Style — 30 ∨ ©

White Corn

*Charcoal Grilled
with Mirin Glaze*

Japanese Amela — 53 ∨

Tomato Salad

*Fruit Tomato, Servilleta
Cheese & Vinaigrette*

Marinated — 29 ∨

Palermo Peppers

Roasted Garlic Rice Vinaigrette

Torched Shimesaba — 53 ©

*Nanami Yakumi, Umami
Shoyu & Lemon*

Live Sake Steamed — 38

White Clams

With White Miso

Teppanyaki Garlic — 55

Tiger Prawn

*Spanish Pimenton,
Lemon & Aioli*

Charcoal Grilled — MKT

Alaskan King Crab

*Alaskan King Crab,
Konbu Butter & Calamansi*

Grilled Pulpo al Ajillo — 85

*Citrus Chimichurri &
Smoked Paprika Aioli*

Pan Seared Hokkaido — 150

Sashimi-Grade Scallop

*Padrón Pepper Salsa
& Grilled Corn*

Uni & Amaebi — 140

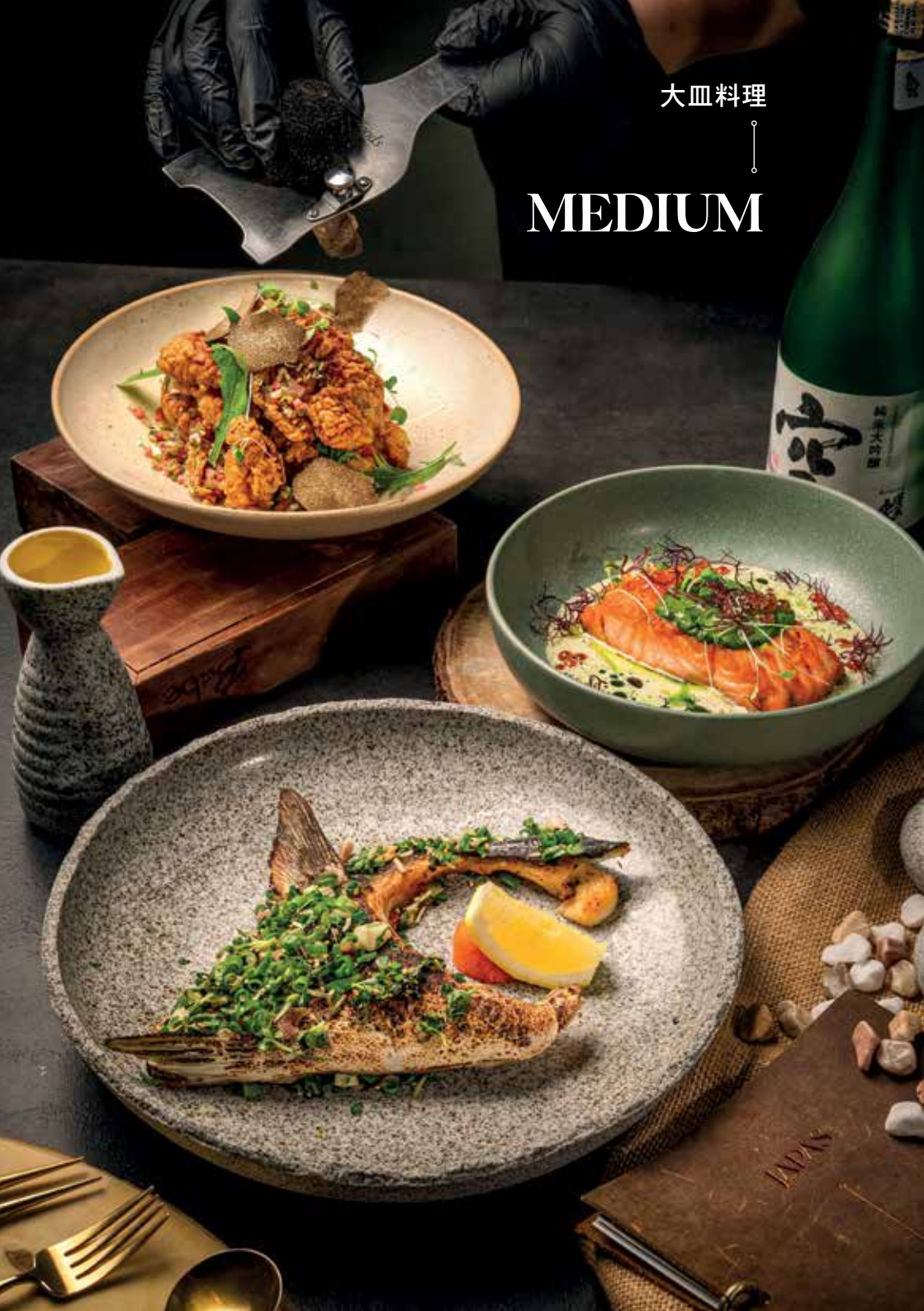
Cold Capellini

*Shiro Dashi Gelee &
Shiso Flowers*

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大皿料理

MEDIUM



Add Ons:

Perigold Truffles ^{15g} | **French Caviar** ^{15g}

Prices of these items are determined by market price

∨ Vegetarian

© Favorites

Truffle Angel Hair Pasta — 48 ∨

*Shimeji Mushrooms
& Sanitized Egg Yolk*

Roast Salmon Fillet — 70
with Anchovy Cream

Ikura & Ogo Nori

Charcoal Grilled — 120 ©
Hamachi Kama

*Nanami, Chili-Daikon,
Yuzu Ponzu*

Truffle Tatsuta Chicken — 45

*Black Pepper & Truffle Vin,
Mizuna & Koshin Daikon*

Carabinero Prawn — 375
& Uni Paella

*Saffron Sofrito & Squid Ink.
Thirty minutes cooking time.
Serves 2-3.*

炭火焼ステーキ

BINCHOTAN CHARCOAL
**GRILLED
STEAKS**



JAPAS



∨ Vegetarian

© Favorites

*Kindly ask our servers
for portions & prices*

Stanbroke MB8-9 –398

250gm **Wagyu Ribeye**

Served with Assorted Yakumi

Sizzling Japanese A5 –260 Per 100gm

Wagyu Tenderloin

*Served with Konbu Butter
& Padrón Peppers*

Sizzling Australian –140

200gm **Grass Fed Striploin**

*Served with Konbu Butter
& Padrón Peppers*

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DESSERTS

デザート



∨ Vegetarian

© Favorites

Harajuku Burnt Cheesecake — 24

*Tokyo-Style Basque Cheesecake
with Vanilla Cream*

Melon & White Wine — 30 ©

*Fresh Melon, Yuzu Curd
& Wine Jelly*

Houjicha Crème Caramel — 22 ©

*Silky Milk Flan with
Sannouton Caramel*

6 pcs Truffles & Mochi — 50

*Strawberry Daifuku Milk
Mochi & Martel VSOP Truffled
Chocolate Truffle*

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WINE

BY THE GLASS

<i>Chile</i> Leyda Valley	Haras de Pirque Albaclara Sauvignon Blanc White	38
<i>France</i> Rhone	E. Guigal Cotes-Du-Rhone White	45
<i>Italy</i> Veneto	Santa Cristina Pinot Grigio White	38
<i>Argentina</i> Uco Valley	Santa Julia Reserva Malbec	38
<i>Italy</i> Barossa	Yalumba Barossa Shiraz Red	50
<i>France</i> Bordeaux	Thomas Barton Reserve Medoc Red	45

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SAKE

BY THE GLASS & CARAFE

			120ml	360ml
<i>Shizouka</i>	Kaiun Iwazake Tokubetsu Honjozo	<i>Full-Bodied, Fresh Fruit Notes, Crisp & Dry</i>	50	150
<i>Iwate</i>	Nanbu Bijin Tokubetsu Junmai	<i>Dry, Floral, Dry, Savoury & Umami</i>	50	150
<i>Ibaraki</i>	Taikan Junmai Ginjo	<i>Full-Bodied, Refreshing & Elegant Finish</i>	45	130
<i>Kyoto</i>	Sasaki Koto Tokubetsu Junmai	<i>Citrusy & Pleasant</i>	45	130

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BUBBLY

<i>Spain</i> Penedes	Raventos i Blanc Blanc de Blancs Brut	400
<i>Spain</i> Cava	Villa Conchi Cava Brut Seleccion	300
<i>Spain</i> Cava	Anna de Codorniu Blanc de Blancs Brut	380
<i>Italy</i> Veneto	Bisol Besol Prosecco	320
<i>France</i> Champagne	Pol Roger Brut Champagne	600
<i>France</i> Champagne	Jacquesson Cuvee No 743 Extra Brut Champagne	998
<i>France</i> Champagne	Taittinger Brut Reserve Champagne	680
<i>France</i> Languedoc - Roussillon	Sieur d'Arques Premiere Bull Premium Brut	580
<i>France</i> Alsace	Charles Frey Cremant d'Alsace Extra Brut	600

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ROSE

<i>France</i> Guyenne	Chateau Tuquet Monceau Bergerac Rose	300
<i>France</i> Cahors	Chateau Miraval Rose	280
<i>Italy</i> Puglia	Tormaresca Negroamaro Salento Calafuria Rosato	230

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WHITE WINE

LIGHT BODIED

<i>Argentina</i> Mendoza	Santa Julia Torrontés	<i>White Blossom, Pear, Peach & Chamomile</i>	200
<i>Italy</i> Veneto	Santa Cristina Pinot Grigio DOC	<i>Citrus, Lemon & Grapefruit</i>	200

WHITE WINE

MEDIUM BODIED

<i>Italy</i> Toscana	Antinori Villa Antinori Toscana Bianco	<i>Grapefruit, Pear & Honey</i>	240
<i>Australia</i> Eden Valley	Yalumba Eden Valley Chardonnay	<i>Citrus, Grapefruit & Toasted Walnut</i>	300
<i>Australia</i> Clare Valley	Jim Barry The Lodge Hill Riesling	<i>Citrus, Green Apple, Pear & Minerals</i>	300
<i>New Zealand</i> Marlborough	Clos Henri Vineyard Petit Clos Sauvignon Blanc	<i>Citrus, Lemon & Passionfruit</i>	320

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WHITE WINE

FULL BODIED

<i>France</i> Rhone	E. Guigal Côtes-du-Rhône Blanc	<i>White Flowers, Apricot, Acacia & Peach</i>	250
<i>France</i> Bourgogne	Olivier Gard Vieilles Vignes Bourgogne Aligoté	<i>Pear, Orange Oak & Vanilla</i>	350
<i>Spain</i> Aragon	Borsao Bodegas Blanco Selección	<i>Orange Peel, Grapefruit & Tropical Fruits</i>	220
<i>Australia</i> Margaret River	Vasse Felix Filius Chardonnay	<i>Oak, Vanilla, Citrus & Apricot</i>	260
<i>New Zealand</i> Marlborough	Stanley Estate Pinot Gris	<i>Apple, Pear & White Pepper</i>	320
<i>Chile</i> Leyda Valley	Haras de Pirque Albaclara Sauvignon Blanc	<i>Orange, Lemon & Green Apple</i>	220

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RED WINE

LIGHT BODIED

<i>France</i> Bourgogne	Olivier Gard Bourgogne Hautes - Côtes du Nuits Rouge	<i>Ripe Red Fruits, Floral & Woody</i>	400
<i>New Zealand</i> Marlborough	Babich Headwaters Organic Pinot Noir	<i>Cherry, Nutmeg, Sweet Spices & Vanilla</i>	400

RED WINE

MEDIUM BODIED

<i>Argentina</i> Uco Valley	Santa Julia Reserva Malbec	<i>Plum, Blackberry, Pepper & Licorice</i>	200
<i>Italy</i> Toscana	Antinori Pèppoli Chianti Classico	<i>Red Fruits, Chocolate & Tobacco</i>	300
<i>Spain</i> Terra Alta	Franck Massard El Mago Organic Garnacha	<i>Roasted Herbs, Spices, Sweet Cassis & Cherries</i>	300
<i>Australia</i> Fleurieu	Heartland Shiraz	<i>Oak, Vanilla, Blackberry & Pepper</i>	280

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RED WINE

FULL BODIED

<i>Argentina</i> Mendoza	La Posta Fazio Malbec	<i>Blackberry, Plum, Dark Chocolate & Minerals</i>	260
<i>Argentina</i> Mendoza	Tilia Malbec - Syrah	<i>Cherry, Cranberry, Vanilla, Pepper & Smoke</i>	200
<i>Italy</i> Toscana	Antinori Villa Chianti Classico Riserva	<i>Tobacco, Vanilla, Red Fruit & Earthy</i>	260
<i>Italy</i> Toscana	La Braccessa Vino Nobile di Montepulciano	<i>Oak, Vanilla, Cherry & Blackberry</i>	420
<i>Italy</i> Veneto	Nicolis Seccal Valpolicella Classico Superiore Ripasso	<i>Ripe Plums, Ripe Cherries & Tobacco</i>	360
<i>Italy</i> Veneto	Monte Tondo Amarone della Valpolicella	<i>Vanilla, Oak, Blackberry & Red Cherry</i>	988

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RED WINE

FULL BODIED

<i>Spain</i> Castilla	Bodegas Mano a Mano Manon Tempranillo	<i>Coconut, Clove, Vanilla & Red Ripe Fruits</i>	170
<i>France</i> Bordeaux	Thomas Barton Réserve Médoc	<i>Oak, Chocolate, Black Fruit & Earthy</i>	250
<i>France</i> Rhone	Maison les Alexandrins Crozes - Hermitage Rouge	<i>Plum, Blackberry, Oak & Caramel</i>	360
<i>Australia</i> Barossa	Yalumba Barossa Shiraz	<i>Blackcurrant, Licorice & Black Pepper</i>	300
<i>Uruguay</i> Maldonado	Bodega Garzón Single Vineyard Tannat	<i>Oak, Tobacco, Plum & Earthy</i>	330

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SPARKLING SAKE

BY THE GLASS

<i>Kyoto</i>	Takara Sho Chi Kubai Shirakabegura MIO Sparkling Sake	<i>Fruity, Sweet & Gentle Acidity</i>	250
<i>Shizuoka</i>	Shichiken Yama no Kasumi Sparkling Sake	<i>Aroma of Citrusm Pineapple & Green Apples</i>	450

SAKE MAGNUM

1800ml

<i>Gifu</i>	Akita Ryugin Junmai Daiginjo	<i>Fruity, Crisp, Clean & Dry</i>	580
<i>Shizuoka</i>	Kaiun Iwazake Tokubetsu Honjozo	<i>Full-Bodied, Fresh Fruit Notes, Crisp & Dry</i>	630

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SAKE

CLEAN

<i>Gifu</i>	Akita Ryugin Junmai	<i>Clean, Dry & Fruity</i>	300
<i>Niigata</i>	Kakurei Junmai Ginjo	<i>Light, Soft & Refreshing</i>	360
<i>Ibaraki</i>	Taikan Junmai Ginjo	<i>Full-Bodied, Refreshing & Elegant Finish</i>	260
<i>Kyoto</i>	Sasaki Nishijin Tokubetsu Junmai	<i>Clean, Mild & Fruity</i>	260

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SAKE

AROMATIC

<i>Fukui</i>	Born Ginsen Junmai Daiginjo	<i>Delicate Fruity Sweetness, Citrus & Grapefruit</i>	350
<i>Kouchi</i>	Bijofu Shizukuhime Junmai Daiginjo	<i>Light-Bodied, Lively & Floral Aroma</i>	350
<i>Kouchi</i>	Bijofu Junrei Tama Junmai Ginjo	<i>Well-Balanced, Sweet & Rich Umami</i>	290
<i>Yamagata</i>	Toko Junmai Ginjo	<i>Fragrant, Soft & Delicate</i>	250
<i>Yamagata</i>	Kojimaya Untitled #01	<i>Rich, Melon & Cherry Flavors Clean, Mild & Fruity</i>	380

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SAKE

AROMATIC

<i>Aichi</i>	Kamoshibito Kuheiji “Sauvage” Junmai Daiginjo	<i>Flinty Mineral Notes, Persimmon & Figs</i>	380
<i>Aichi</i>	Kamoshibito Kuheiji “Kanochi” Junmai Daiginjo	<i>Refreshing, Lively & White Floral</i>	650
<i>Kyoto</i>	Sasaki Koto Tokubetsu Junmai	<i>Citrusy & Pleasant</i>	260
<i>Yamaguchi</i>	Dassai Junmai Daiginjo 23	<i>Delicate, Crisp & Light Bodied</i>	680

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SAKE

DRY

<i>Fukui</i>	Kuzuryu Ippin Junmai Ginjo	<i>Soft & Crisp</i>	350
<i>Iwate</i>	Nanbu Bijin Tokubetsu Junmai	<i>Dry, Floral, Dry, Savoury & Umami</i>	300
<i>Yamagata</i>	Dewazakura Dewa no Santo Junmai	<i>Crisp, Dry-style Sake & Umami Notes</i>	330
<i>Niigata</i>	Aumont Gokukara 19 Daiginjo	<i>Dry, Fruity & Floral</i>	320
<i>Niigata</i>	Kakurei Honjozo	<i>Pleasant & Robust</i>	250
<i>Niigata</i>	Kirinzan Chokarakuchi Extra Dry	<i>Clean & Light with hints of Macademia Nuts</i>	250
<i>Shizouka</i>	Kaiun Iwazake Tokubetsu Honjozo	<i>Full-Bodied, Fresh Fruit Notes, Crisp & Dry</i>	280

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BEER

<i>Japan</i>	Hitachino Nest White Ale	36
<i>Japan</i>	Hitachino Nest Saison du Japon	36
<i>Japan</i>	Suntory Premium Malts	36

NON ALCOHOLIC

MISC

<i>Mocktail</i>	Apple Splash	<i>Pineapple, Apple & Passionfruit</i>	25
<i>Mocktail</i>	Elderflower mash	<i>Fruity Blend with Elderflower</i>	25
<i>Mocktail</i>	Peach Cooler	<i>Japanese Baby Peach & Soda</i>	25
<i>Mocktail</i>	Torched Ginger Ale	<i>Ginger, Lemon, Bunga Kantan</i>	29

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NON ALCOHOLIC

MISC

<i>Coffee</i>	Espresso	15
<i>Coffee</i>	Café Latte	15
<i>Coffee</i>	Cappucino	15
<i>Coffee</i>	Americano	15
<i>Tea</i>	Houjicha	20
<i>Tea</i>	Genmaicha	20
<i>Tea</i>	Sencha	20
<i>Soda</i>	Coca-Cola	14
<i>Soda</i>	Coke Zero	14
<i>Soda</i>	Sprite	14
<i>Soda</i>	Soda Water	14
<i>Soda</i>	Ginger Ale	14
<i>Soda</i>	Tonic Water	14

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NON ALCOHOLIC

MISC

<i>Juice</i>	Orange	12
<i>Juice</i>	Apple	12
<i>Juice</i>	Watermelon	12
<i>Water</i>	500ml Acqua Panna	18
<i>Water</i>	1000ml Acqua Panna	30
<i>Water</i>	500ml San Pellegrino	18
<i>Water</i>	1000ml San Pellegrino	30

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ADDRESS

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