

## SMALL PLATES

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### CHILLED

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Wakamatsu Strait Yellowtail · \$48  
*Tsukemono, Shisbo Gastrique, Salmon Caviar*

Slow Cooked Salmon Fillet · \$55  
*Wild Rice Salsa, Dashi Cream, Bonito Vinaigrette*

Yuzu Marinated Heirloom Tomato (V) · \$29  
*Grapes, Chrysanthemum Curd, Citrus Dressing*

### HOT

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Glazed Graffiti Eggplant (V) · \$28  
*Japanese Eggplant, Miso, Fresh Greens*

Fried Organic Cauliflower (V) · \$28  
*House-blended Furikake, Sesame, Tainanese Buckwheat*

Hand-Dived Hokkaido Scallops · \$82  
*Seaweed Truffle Sauce, Sakura Ebi, Angel Hair Pasta*

## BIG PLATES

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Signature Poultry – *check with our service staff for poultry of the day*

Spanish Iberico Pork Rack – *Salted Bean Mustard Albufera, Saucisson, Hispi Cabbage* · \$95

Glazed USDA Short Rib – *Szechuan Pepper Glaze, Pistachio Puree* · \$108

BBQ French Milk Fed Baby Lamb Rack - *Black Pepper Jus, Glazed Carrot, Lamb Croquettes* · \$102

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For All Meat Big Plates

*Supplement – Signature Wild Forest Mushroom Donabe with Premium Japanese Rice* · \$49

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Crispy Japanese Amadai - *Fermented Black Bean Beurre Blanc* · \$78

## DESSERT

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Okinawa Brown Sugar Madeleine “XL” · \$32  
*Supplement - Mandarin, Kumquat with Tahitian Vanilla Ice Cream, \$10 per person*

Mont Blanc – *Chestnut, Vanilla, Cherries, Citrus* · \$25

French Canelé - *Jiang Xiao Bai Baijiu – Chinese Sorghum Spirit* · \$18 for 3