

Kobe Beef Course \$580



Amuse

Nigiri Sushi

Soup

Seafood

Wagyu Beef “Shabu Shabu”

Grilled Seafood

Matsunami Salad

Kobe Beef Sirloin & Tenderloin Steak

Grilled Vegetables

Fried Garlic Rice

Miso Soup

Dessert

Coffee

Prices are subject to VAT 10% and 5% service charge

For the safety of our customers, we serve meals cooked with Japanese-made "Electrolyzed Hydrogen Water"

Matsunami Course \$320

1/1

Amuse

Nigiri Sushi

Soup

Seafood

Wagyu Beef "Shabu Shabu"

Grilled Seafood

Matsunami Salad

Wagyu A5 Sirloin & Tenderloin Steak

Grilled Vegetables

Fried Garlic Rice

Miso Soup

Dessert

Coffee

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Omakase Course \$200

1/1

Amuse

Sushi

~Any Style~

Soup

Seafood

Grilled Seafood

Matsunami Salad

Wagyu A5 Sirloin & Tenderloin Steak

Grilled Vegetables

Fried Garlic Rice

Miso Soup

Dessert

Coffee

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THE PRESTIGE & LUXURY COLLECTION

RÉMY MARTIN LOUIS XIII	<i>Grande Champagne Cognac</i>	\$10,000
YAMAZAKI 18 YEARS	<i>Single Malt Japanese Whisky</i>	\$2,900
HIBIKI 21 YEARS	<i>Blended Japanese Whisky</i>	\$1,980
THE MACALLAN 18 YEARS	<i>Sherry Oak Cask</i>	\$1,450
KWEICHOW MOUTAI "FLYING FAIRY"		\$880
<i>Premium Baijiu</i> 貴州茅台酒		
WULIANGYE		\$420
<i>Premium Baijiu</i> 五糧液		
BALLANTINE'S 30 YEARS		\$880
THE MACALLAN 15 YEARS		\$630
THE MACALLAN 12 YEARS		\$330
BALLANTINE'S 21 YEARS		\$260
SUNTORY CHITA		\$200
JOHNNIE WALKER BLACK LABEL		\$100
WHISKY (STRAIGHT / WITH MIXER)		\$10

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THE FINE WINE COLLECTION

CHAMPAGNE

MOËT & CHANDON *Brut Impérial* \$180

GRAND VIN & RED WINE

OPUS ONE (USA) *Cabernet Sauvignon [Full-bodied]* \$1,500

MONDOT (France) *Merlot [Full-bodied]* \$490

CHÂTEAU MALESCOT ST. EXUPÉRY (France) *Cabernet Sauvignon / Merlot [Full-bodied]* \$330

MARQUES DE CASA CONCHA (Chile) *Cabernet Sauvignon [Full-bodied]* \$88

INHERITANCE (Australia) *Shiraz [Medium-bodied]* \$55

PREMIUM WHITE WINE

ROBERT MONDAVI (USA) *Chardonnay [Full-bodied]* \$180

MARQUES DE CASA CONCHA (Chile) *Chardonnay [Medium-bodied]* \$65

CASILLERO DEL DIABLO (Chile) *Sauvignon Blanc [Light-bodied]* \$55

◆ CHEF'S RECOMMENDATION - BY THE GLASS ◆

CHEF'S SELECTION PAIRING (3 GLASSES) \$48
Sparkling Sake, Premium White, and Red Wine matched with courses

GLASS SPARKLING SAKE *Gold* \$28

GLASS WINE (RED / WHITE) *Chef's Selection* \$12

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THE HERITAGE & REFRESHMENT COLLECTION

JAPANESE SAKE

DASSAI 39	瀬祭 磨き三割九分 (720ml)	\$188
KUBOTA SENJU	久保田千寿 (720ml)	\$88
OZEKI RAW STORED SAKE		\$18
GLASS OF SAKE	(180ml)	\$8

JAPANESE SHOCHU

iichiko FRASCO	いいちこフラスコ (720ml)	\$230
RED KIRISHIMA	赤霧島 (720ml)	\$90
TANTAKATAN	鍛高譚 (720ml)	\$85
iichiko SHINKUN	いいちこ深薫 (720ml)	\$75
GLASS OF SHOCHU		\$7

PLUM WINE

THREE YEAR AGED	(720ml)	\$175
GOLDEN PLUM	(650ml)	\$65
CHOYA PLUM WINE GLASS		\$7

BOTTLE BEER

SAPPORO		\$8
ANGKOR		\$6

SOFT DRINK

FRESH SQUEEZED SEASONAL JUICE	Orange/Mango/Watermelon	\$8
PERRIER / FRUITS JUICE		\$7
GREEN TEA / TONIC WATER / COKE / COKE ZERO / SODA		\$4
WATER		\$3

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