## APPETIZER (COLD)

#### JAPANESE SNAPPER FISH CARPACCIO \$ 23

with Flavour of Kelp seaweed

YUKKE, MASA STYLE \$ 23

Minced Raw Beef with Sukiyaki Sauce, Egg Yolk

WAGYU BEEF "TATAKI " \$ 2

Sliced Seared Beef with Balsamico Vinegar Sauce

TARTAR STEAK \$ 23

Served with French Fries

**TOMATO & RICOTTA CHEESE** 

\$ 20

\$ 12

with Basil Sauce, Chervil, Walnut, Lemon Oil

FOIE GRAS TERRINE \$ 38

Marinated with "Saikyou Miso", Fig Comporte, Melba Toast

PICKLED VEGETABLES

Cauliflower, Paprika, Myoga, Daikon

**EDAMAME** 

# APPETIZER (HOT)

EGGPLANT ARRABBIATA \$ 22

with Cherry Tomato, Onion, Bacon, Jalapeno, Cheese

PRAWN & MUSHROOM AJILLO \$ 23

Boiled with Olive Oil, Garlic, Red Chili

OYSTER ROCKEFELLER (4 pieces) \$ 28

Topped with Spinach, Hollandaise Sauce

CRAB CAKE (2 pieces) \$ 24

with Tartar Sauce

DEEP FRIED MASHROOMS \$ 18

Eringi, Shimeji, Shitake

#### SALAD

GREEN SALAD \$ 16

Vinaigrette Sauce

CAESER SALAD \$ 22

Parmigiano reggiano, Mimolette, Crispy Bacon, Crouton

MASA SALAD \$ 20

Prosciutto, Olive, Mozzarella, Tomato, Mushroom, Boiled Egg with Honey Dressing

HALLOUMI SALAD \$

Halloumi Cheese, Grilled Chicken, Maple Syrup and Mustard Dressing

COBB SALAD \$ 25

Chicken, Bacon, Avocado, Boiled Egg, Tomato with Thousand Island Dressing

#### SOUP

MUSHROOM CREAM SOUP \$ 12

CLAM CHOWDER \$ 15

New England Style

BAKED ONION SOUP \$ 18

### **PASTA**

SPAGHETTI BOLOGNESE \$ 25

Beef and Pork

PASTA OF THE DAY

Please ask your waiter