

APPETIZER (COLD)

JAPANESE SNAPPER FISH CARPACCIO \$ 23
with Flavour of Kelp seaweed

YUKKE, MASA STYLE \$ 23
Minced Raw Wagyu Beef with Sukiyaki Sauce, Egg Yolk

TARTAR STEAK \$ 23
Served with French Fries

TOMATO & RICOTTA CHEESE \$ 20
with Basil Sauce, Chervil, Walnut, Lemon Oil

FOIE GRAS TERRINE \$ 38
Marinated with "Saikyou Miso", Fig Comporte, Melba Toast

PICKLED VEGETABLES \$ 12
Cauliflower, Paprika, Myoga, Daikon

EDAMAME \$ 8

APPETIZER (HOT)

CRAB CAKE (2 pieces) \$ 24
with Tartar Sauce

PRAWN & MUSHROOM AJILLO \$ 28
Boiled with Olive Oil, Garlic, Red Chili

OYSTER ROCKEFELLER (4 pieces) \$ 28
Topped with Spinach, Hollandaise Sauce

CALAMARI RICE CROQUETTES \$ 18
Squidink, Aioli sauce, Tomato crumbles

ASPARAGUS CARBONARA \$ 20
Grilled Asparagus with Cheezy sauce, Bacon, Onsen egg

HONEY GLAZED PORK BITE \$ 20
Slow cooked Hokkaido pork belly with Honey soy sauce

DEEP FRIED MASHROOMS \$ 18
Eringi, Shimeji, Shitake

SALAD

GREEN SALAD \$ 16
Vinaigrette Sauce

CAESER SALAD \$ 20
Parmigiano reggiano, Mimosette, Crispy Bacon, Crouton

MASA SALAD \$ 20
Prosciutto, Olive, Mozzarella, Tomato, Mushroom, Boiled Egg with Honey Dressing

COBB SALAD \$ 23
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

TODAY'S PASTA
Please ask your waiter

Homemade Dessert

Panna Cotta	8
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made from “WASANBON” (Japanese fine quality sugar) with soybean flour

Tiramisu	15
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Basque Cheese Cake	12
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with maple syrup, sea salt

Mango Affogato	12
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Mango with passion fruits sauce, Fromage ice cream

Seasonal Fruit	
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(Please ask your waiter about today's selections.)

Ice Cream	6
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Sharbet	6
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