

With genuine heartfelt passion, we craft each dish passionately, assuring you of a wonderful dining experience.

Revel in the compilation of your favourite Western and Asian cuisine choices.





Hens that are able to roam around produce eggs that are higher quality, more nutritious, and safer to eat due to lower risk of bacterial infection.

自由に歩き回ることができる環境で育った鶏は、細菌感染のリスクが低く、 より高品質で栄養価と安全性の高い卵を産みます。



We buy local coffee, chocolates, fruits, vegetables, and grains to support local producers and lessen the carbon footprint in transportation of these products.

地元のコーヒー、チョコレート、果物、野菜、穀物を購入し、現地の生産者を支援し、 これらの製品の輸送における二酸化炭素排出量を削減します。



We choose seafood farmed or fish in ways that minimize harm to the environment, while supporting livelihoods in a fair and responsible manner. 公正かつ責任ある方法で、環境への害を最小限に抑える方法で養殖または漁獲された魚介類を選びます。

A La Carte

Appetizers	Prawn Tartare Aka ebi I Apple I Sudachi	690
	Hamachi Ceviche Daikon I Caviar I Butter milk	690
	Scallop Ceviche Hokkaido scallop I Pickled cucumber Japanese salad	690
	Smoked Tuna Lotus root Sea grape Ikura	670
	Beef Tataki Nameko I Wakame I Ponzu	670
	Cured Aurora Salmon Wakame I Ikura I Wasabi mayo	620
	Seared Scallop Hokkaido scallop I Cucumber I Mirin	750
	Pan Seared Foie Gras Fig chutney Balsamic Shokupan brioche	1,150
Salads	Beetroot Salad Avocado I Nameko I Crispy quinoa	490
	Caesar Salad Pancetta I Quail egg I Parmesan	490
	Nicoise Salad Tuna furikake I Sweet potato Kalamata olive	670
	✔ Organic Heirloom Carrot Salad Miso cured tofu Pomelo Radish	620
	W Heirloom Tomato Bocconcini Basil Herbs oil	620

Soups Beef Consommé Soup 450 Beef tea I Ravioli I Leek M Roasted Paprika 440 Tomato I Togarashi I Gruyere palmier French Onion Soup 440 Onion consume I Gruyere bruschetta Miso Soup 320 Kinu tofu | Leek | Spring onion Sandwiches Beef Burger 710 Bacon I Caramelized onion I Cheddar Goma sesame bun & Burgers Marie Club Sandwich 490 Smoked bacon I Free range chicken egg I Dark multigrain bread Cubano Sandwich 480 Kurobuta bbq pork | Cheddar | Jalapeno | Ciabatta bread Parisian Butcher Ham 440 Smoked ham I Cheddar I White bread **Tonkatsu Sando** 440 Pork culet I Cabbage I White bread **♦** Avocado & Tomato 420 Smashed avocado I Wild tomato I Basil I Rosemary sourdough All sandwiches & burgers are served with coleslaw and house cured pickled or togarashi fries with yuzu mayonnaise **Japanese Snacks Takovaki** 350 Japanese mayonnaise I nori Norwegian Salmon Sashimi 490 Fresh sliced salmon and condiment **Assorted Tempura** 510 Traditional deep fried prawn and vegetables Japanese Oyster from Okayama prefecture (5pcs) 720 Green gazpacho Assorted Sashimi platter 850

Salmon I tuna I hamachi I hotate I tako

Yatai Donburi & Yakitori

	Donburi Chicken Teriyaki	420
	Donburi Hot Smoked Norwegian Salmon	420
1	Donburi Pork Tonkatsu Curry	420
	Donburi Tonkatsu (Plant based)	420
	Donburi Unagi	520
	Yatai Mixed Teriyaki Platter	750

All Yatai Donburi is served with Japanese salad I Japanese pickle I Scramble egg

Pasta & Risotto

	Spaghetti Bolognese Meat ball I Parmesan I Basil	620
	Spaghetti Carbonara Smoked lardon I Parmesan I Onsen egg	640
	Japanese Spaghetti Uni Sauce Scallop Ikura Prawn	690
	Golden Kingcrab Ravioli Crustacean Bisque Ikura	790
	Canadian Lobster Spaghetti Lobster bisque I Hokkaido ikura	920
	Risotto Fruit Du Mer Hokkaido scallop I Lobster bisque I Hokkaido ikura	790

Main Courses

Seabass "Fish & Chips" Togarashi fries Lime zest Yuzu mayonnaise	750
Silver Pomfret (Gulf of Thailand) Watercress Potato Fennel Pommelo	950
Free Range Chicken (Kao Yai) Forest mushrooms Chicken jus Stuffed shallot	950
Maegre Stone Bass Bergamot beurre blanc Apple Celery herb crust	1,050
Braised Beef Cheeks Smoked lardon Barley Beef jus	1,120
Black Cod Saffron beurre blanc Mussels Hotaru Ika	1,150

Main Courses Lumina Lamb Loin (New Zealand) 1,850 Jerusalem artichoke | Seasonal Vegetables | Lamb jus Wagyu A₃ Striploin 2,100 Pomme puree | Braised shallot | Demi glace Wagyu A₃ Tenderloin 2,300 Pomme puree | Braised shallot | Demi glace Beef Rossini 2,450 Wagyu A3 tenderloin | Foie gras truffle | Spinache Thai Appetizers No Poh Pia Pak 350 Deep fried vegetable spring roll & Salads Poh Pia Goong 370 Deep fried prawn spring roll 380 Satay Gai Skewer grilled chicken | Cucumber relish | Peanut sauce Tod Mun Goong 420 Deep fried prawn cake Som Tum Gai Tod 420 Papaya salad with deep fried chicken Yam Som O 450 Pomelo salad with grilled prawn and shredded egg Yum Talay 450 Thai spicy seafood salad Yum Woon Sen Talay 470 Spicy vermicelli salad with seafood

Soups Tom Yum Gai 420 Thai spicy and fragrance soup with chicken Tom Yum Goong 450 Thai spicy and fragrance soup with prawn **№** Tom Kha Hed Ruam 380 Aromatic coconut soup with mixed mushroom Tom Kha Gai 420 Aromatic coconut soup with chicken Tom Som Pla Muek 450 Spicy and sour soup with squid Rice & Noodle Phad See Ew Moo 420 Stir fried flat noodle with pork and Chinese kale Dishes Phad Thai Goong 470 Traditional style fried noodle with prawn and egg net ► Phad Thai Pak 390 Traditional style fried noodle with vegetable and egg net Phad Kra Prao Gai 420 Stir fried minced chicken with chili | Garlic | Hot basil 🖷 Phad Kra Prao Moo 420 Stir fried minced pork with chili Garlic | Hot basil Phad Kra Prao Nuea 450 Stir fried minced beef with chili | Garlic Hot basil **№** Khao Phad Pak 390 Thai style fried rice with vegetable Khao Phad Gai 420 Thai style fried rice with chicken Khao Phad Goong 450 Thai style fried rice with prawn ₩ Khao Phad Sub-Pa-Rod 450 Thai style fried rice with prawn | Shredded pork | Raisin | Cashew nut

Curries ♠ Gaeng Massaman Gai 470 South style red curry with chicken and nut **№** Gaeng Phed Pak 420 Spicy vegetable red curry with tropical fruit Gaeng Phed Ped Yang 520 Spicy roasted duck curry with tropical fruit Gaeng Kiew Wann Pak 420 Vegetable green curry with sweet basil Gaeng Kiew Wann Gai 470 Chicken green curry with sweet basil Thai Main Gai Tod Samun Prai 470 Thai style deep fried chicken with fragrance herbs Courses ♠ Gai Phad Med Mamuang 470 Stir fried chicken with cashew nut sauce Pla Sam Rod 710 Deep fried seabass in three flavored sauce Pu Phad Pong Ka-Ree 750 Stir fried stone crab with curry powder Chu-Chee Canadian Lobster 920 Spicy red curry with half lobster **№** Phad Pak Ruam Nam Man Hoi 390 Stir fried mixed vegetable with oyster sauce

Desserts

	Charcuterie & Artisan Cheese Platter Assorted cold cut and cheese with condiment	890
*	Vanilla Crème Brandy snaps I Forest berry compote	350
	Matcha Tiramisu Crunchy chocolate I Lady finger biscuit	350
	Hokkaido Milk Cheesecake Strawberry chutney I Sable	350
	Chocolate Raspberry Sacher Cake Passion fruit gel	350
	Khao Niew Ma Muang Nam dok mai mango I Pandan sticky rice I Coconut sauce	320
**	Seasonal Tropical Fruits Strawberry sugar Lemon jelly Yuzu sorbet	290
**	Kluay Kai Cheum banana in syrup, coconut milk	230
	Ice Cream and Sorbet (price per scoop) served in matcha wafer basket Yuzu I strawberry I Vanilla I Chocolate I Matcha	175