



**DUCK BREAST WRAPS** hoisin 68      **LOBSTER** duck egg yolk 88      **ABALONE RICE** chicken jus, ginger 68

BEVERAGES

**WILD STALLION** tequila blanco, Grand Marnier, horseradish, lime | 27

**YAMAZAKI** 12 year | 48

**JOHNNIE WALKER BLUE LABEL** Year of the Horse Edition | 53

**BRUT ROSE, BILLECART-SALMON** chardonnay/pinot noir Champagne | NV | 53

**JUNMAI DAIGINJO 'ASSEMBLAGE 5', IWA 5** Toyamma | NV | 60

**VOLNAY 1er CRU 'CLOS DES CHENES', DOMAINE VINCENT PRUNIER** pinot noir Burgundy | 2017 | 48

cold

|                                                         |    |                                                    |    |
|---------------------------------------------------------|----|----------------------------------------------------|----|
| <b>TORO TARTARE*</b> ½ oz golden kaluga, cassava chip   | 69 | <b>OYSTER AND UNI*</b> yuzu ponzu gelée, trout roe | 34 |
| <b>FLUKE KOMBUJIME*</b> shiso salt, finger lime         | 31 | <b>MIZUNA SALAD</b> mushroom, hazelnut, truffle    | 32 |
| <b>SALMON CARPACCIO*</b> sesame, shio kombu             | 29 | <b>SEAWEED SALAD</b> granny smith, sesame, walnut  | 23 |
| <b>YELLOWTAIL*</b> ikura, citrus, sorrel                | 31 | <b>CUCUMBER SALAD</b> wood ear mushroom, chili     | 16 |
| <b>BEEF CARPACCIO*</b> szechuan peppercorn, crispy leek | 28 |                                                    |    |

hot

|                                           |    |                                                   |    |
|-------------------------------------------|----|---------------------------------------------------|----|
| <b>TRUFFLE EGG</b> chicken jus, foie gras | 34 | <b>ROYAL SHUMAI</b> lobster, black kaluga caviar  | 28 |
| <b>DUCK PIE TEE</b> chipotle, cilantro    | 24 | <b>XIAO LONG BAO</b> chicken, truffle             | 26 |
| <b>EEL CLUB</b> foie gras, cherry         | 47 | <b>CRISPY WONTON</b> shrimp, chicken, sweet chili | 23 |
| <b>CRISPY SQUID</b> salt & pepper, chili  | 28 | <b>CRYSTAL DUMPLING</b> morel mushroom, spinach   | 19 |
| <b>CHICKEN WING</b> sweet soy, togarashi  | 25 | <b>LOBSTER SPRING ROLL</b> cabbage, chili         | 37 |

steam

|                                                   |    |                                              |     |
|---------------------------------------------------|----|----------------------------------------------|-----|
| <b>HALIBUT</b> dashi, scallion                    | 44 | <b>SKATE</b> sambal, banana leaf             | 36  |
| <b>RAZOR CLAMS</b> black pepper sauce             | 36 | <b>KING PRAWN</b> sumac, black pepper        | 42  |
| <b>IMPERIAL FISH SOUP</b> abalone, garlic crumble | 28 | <b>LAMB RIB</b> barbeque yogurt glaze        | 36  |
| <b>DIVER SCALLOP</b> xo sauce                     | 34 | <b>BEEF SATE</b> peanut sauce, pickled onion | 38  |
| <b>HAINANESE CHICKEN</b> ginger, scallion         | 37 | <b>RIBEYE</b> shimeji, ponzu butter          | 95  |
|                                                   |    | <b>WAGYU STRIP LOIN</b> red chili, foie gras | 120 |

grill

wok

|                                                    |         |                                             |    |
|----------------------------------------------------|---------|---------------------------------------------|----|
| <b>LOBSTER RICE IN LOTUS LEAF</b> ikura            | 55 / 88 | <b>FRIED RICE</b> toasted garlic, egg       | 15 |
| <b>CEREAL SHRIMP</b> nestum, curry leaf            | 38      | <b>EGG NOODLE</b> mushroom, garlic chive    | 16 |
| <b>BEEF TENDERLOIN</b> black peppercorn, leek      | 49      | <b>MAPO TOFU</b> preserved radish, tobanjan | 24 |
| <b>KUNG PAO QUAIL</b> snow pea, cashew             | 45      | <b>PEA SHOOT</b> sambal                     | 22 |
| <b>VEGETABLE CURRY</b> romanesco, butternut squash | 38      | <b>BOK CHOY</b> toasted garlic              | 20 |

clay pot

|                                                  |    |                                                  |    |
|--------------------------------------------------|----|--------------------------------------------------|----|
| <b>BLACK COD</b> jalapeno miso, ginger, cilantro | 47 | <b>DUCK</b> five spice, thai basil, cilantro     | 42 |
| <b>MUSHROOM</b> maitake, garlic                  | 36 | <b>WAGYU FILET</b> teriyaki, corn, garlic butter | 85 |
| <b>TRUFFLED SCALLOP</b> chicken jus, parmigiano  | 62 | <b>TIGER PRAWN</b> curry, cilantro               | 45 |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.