

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>BEEF CARPACCIO*</b> szechuan peppercorn, crispy leek	28
<b>SALMON CARPACCIO*</b> sesame, shio kombu	28	<b>MIZUNA SALAD</b> chanterelle, hazelnut, truffle	32
<b>YELLOWTAIL*</b> ikura, citrus, sorrel	31	<b>SEAWEED SALAD</b> granny smith, sesame, walnut	23
<b>NORWEGIAN KING CRAB</b> trout roe	57		

hot

<b>TRUFFLE EGG</b> dashi, 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, strawberry	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> mushroom broth, ginger	44
<b>RAZOR CLAM</b> black pepper sauce	33
<b>DIVER SCALLOP</b> xo sauce	34
<b>HAINANESE CHICKEN</b> ginger, scallion	37
<b>BOK CHOY</b> toasted garlic	22

grill

<b>SKATE</b> sambal, banana leaf	35
<b>KING PRAWN</b> sumac, black pepper	39
<b>CHILI SQUASH</b> stracciatella, peanut	23
<b>LAMB RIB</b> barbeque yogurt glaze	36
<b>BEEF SATE</b> peanut sauce, pickled onion	38
<b>DRY-AGED RIBEYE</b> shimeji, ponzu butter	115
<b>WAGYU STRIP LOIN</b> koji, red chili, foie gras	185

wok

<b>EMPEROR'S SEAFOOD DELIGHT</b> black kaluga caviar	69	<b>LOBSTER RICE IN LOTUS LEAF</b> ikura	55 / 88
<b>CEREAL SHRIMP</b> nestum, curry leaf	38	<b>FRIED RICE</b> toasted garlic, egg	14
<b>BEEF TENDERLOIN</b> black peppercorn, leek	49	<b>EGG NOODLE</b> mushroom, garlic chive	15
<b>KUNG PAO QUAIL</b> snow pea, cashew	42	<b>PEA SHOOT</b> sambal	18

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>TIGER PRAWN</b> curry, cilantro	45