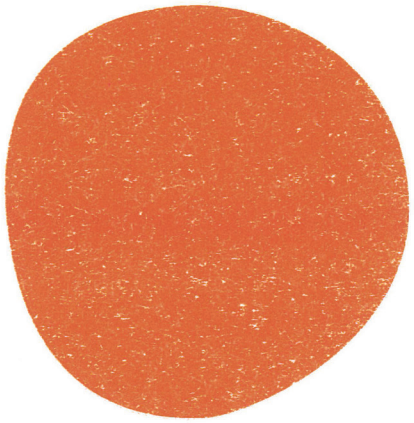
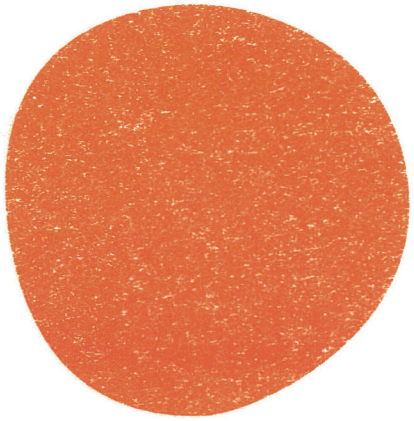
SUSHI BAR







NIGIRI – 2PCS / SASHIMI – 3PCS

Akami / Tuna	$17
Chutoro / Semi Fatty Tuna	$26
Otoro / Fatty Tuna	$36
Sake / Salmon	$16
Sake Toro / Salmon Belly	$18
Hamachi / Yellowtail	$17
Botan Ebi / Jumbo Sweet Shrimp (S)	$24
Unagi / Fresh Water Eel	$17
Tai / Japanese Red Sea Bream	$18
Kinmedai / Alfonsino	$18
Hotate / Hokkaido Scallop (S)	$21
Taraba / King Crab (S)	$32
Ikura / Salmon Roe 30g	$18
Uni / Sea Urchin (S) 30g	$42
A5 Wagyu Foie Gras Nigiri	$35
Kobe Beef Nigiri	$72
Hon Wasabi / Fresh Wasabi Root	MP

Caviar - $30 / Ikura - $8 / Uni - $20 / Truffle - MP

MAKI ROLLS

Salmon & Avocado, Mamenori, Ume Miso	$21
Unagi Foie Gras, Mustard Miso Sauce	$32
Spicy Tuna, Ninniku Miso, Crispy Nori	$32
King Crab, Wasabi Mayo, Yuzu Crystal (S)	$38
Toro & Caviar, Yuzu Daikon, Yukari (GF)	$60
Spicy Salmon, Asparagus, Spicy Yuzu Miso	$25
Yasai Mamenori, Assorted Vegetables (V) (GF)	$20

A mandatory 20% service charge will be added to all checks. Eighteen percent (18%) of this service charge is distributed to our service staff. The remaining two percent (2%) is retained by the hotel to offset administrative costs associated with the service charge. This service charge is not a gratuity.

(V) Vegetarians - (N) Nuts - (S) Shellfish - (A) Alchohol - (GF) Gluten-free

SALADS

King Crab, Avocado, Tobiko, Yuzu Miso Mayo (S)	$80
Assorted Seaweed, Nashi Pear, Macadamia, Gomadare (GF)(V)(N)	$19
Spinach, Spicy Black Sesame Sauce, Lotus & Garlic Chips (V)	$17
Iceberg Lettuce, Amazu Cucumber, Crispy Kombu, Wafu Sauce (V)	$16

GYOZAS

Wagyu & Foie Gras, Truffle Soy Butter (D)	$32
Black Cod & Tiger Prawns, Citrus Miso (S)	$28
Assorted Vegetables, Chili Sour Dashi (V)	$19

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SOUPS & RICE

Truffle Miso Shiru, Mizuna, Spring Onion (V)	$12
Steamed Rice (V)	$7

SMALL DISHES

Fresh Chilli, Shichimi Pepper, Chilli Sauce (V)	$7
Steamed Edamame, Maldon Sea Salt (V)(GF)	$10
Grilled Edamame, Spicy Kombu Sauce (V)	$12
White Kimchi, Daikon, Green Beans (V)	$13
Miso Glazed Eggplant, Sweet Potato (GF)(V)	$22
Bone Marrow, Beef Tartare, Buns	$52
Hokkaido Scallops, Mentaiko, Lime Soy Butter (S)	$65

COLD DISHES

Tuna Tartare & Caviar, Yuzu Avocado, Nori Bread	$128
Salmon Tataki, Shiso Leaves, Sweet Chili Soy	$28
Tuna Tataki, Charred Onion, Lime Wafu	$32
Smashed Hamachi, Yuzu Guacamole, Garlic Yuzu Truffle Soy (N)	$28
Wagyu Beef Tataki, Yuzu Daikon, Fresh Truffle, Truffle Ponzu (S)	$32

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SEAFOOD

Miso Black Cod, Citrus Miso Sauce (GF)(D)	$58
Baked Lobster, Miso Butter, Gari (S)	$108

MEATS & POULTRY

Spicy Umeboshi Glazed Baby Chicken	$36
Grilled Lamb Chops, Sweet Soy Glaze (S)(A)	$78
Wagyu Tenderloin, Chipotle Soy Glaze	$92
Wagyu Striploin, Chipotle Soy Glaze	$135
Japanese Wagyu Donabe, Tamago, Nori Butter	$68
Kobe Steak	$480

VEGETABLES

Grilled Asparagus, Lime Wafu, Sesame	$17
Japanese Sweet Corn, Chili Ponzu Butter, Shiso (V)	$16
Baby Potato, Ume Butter, Shiro Dashi Espuma (V)	$17
Maitake Mushrooms, Creamy Truffle Soy (V)	$19

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DESSERTS

Hokkaido Cheesecake Strawberry, Matcha Sauce (D)(G)(E)	$18
Chocolate Mi-Cuit, Peanut Butter (D)(G)(E)(N)	$18
Japanese Mont Blanc Mandarin Sorbet, Chestnut Cream (D)(E)(N)	$18
Ispahan Pavlova Raspberry Sorbet, Lychee Jelly (D)(E)	$18
Mochi Selection 3 Pieces	$16
Exotic Fruit Plate Seasonal Selection of Fruits & Berries	$22
Sweet Geisha Selection (D)(G)(E)(N)	$68

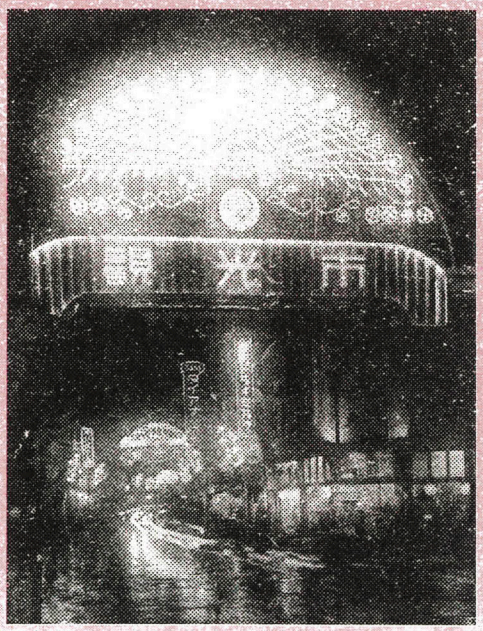
A TASTE OF THE EAST.

THE RHYTHM OF THE WEST.

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(V) Vegetarians - (N) Nuts - (S) Shellfish - (A) Alchohol - (GF) Gluten-free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness, particularly for individuals with certain medical conditions. Several menu items may contain common allergens, including peanuts, tree nuts, fish, shellfish, eggs, milk, soy, and gluten. Please ensure that guests are encouraged to notify their server of any food allergies. There is a risk associated with consuming raw oysters. Individuals may be at greater risk of serious illness and are encouraged to consume oysters fully cooked. If guests are unsure of their personal risk, they should consult a physician.



"Dancing to jazz, liquor in the wee hours.
And with the dawn a flood of tears for the dancer...
Vast Tokyo is too small for love,
Fashionable Asukusa, secret trysts...
Long-haired Marxist boys, ephemeral love of the moment...
Shall we see a movie, shall we drink tea,
or rather shall we run away on the Odawara Express?"

Lyrics from Tokyo March (1929)