



#### A Flavorful Journey of Freshness and Authenticity

MOP 288

Rich and mellow, this carefully brewed soup base enhances the abalone's natural flavor, each complementing the other like a harmonious marriage.

It is a vibrant showcase of the ocean's gifts.

Before placing your order, please inform your server if a person in your party has a food allergy.

## SEASONAL CRAB MISO SOUP IN KYOTO STYLE

#### A Symphony of Seasonal Delights in Every Bowl

Sweet plump crabs, each carefully selected, are blended with secret recipe Kyoto miso, creating a rich and warming soup sensation. All prices are subject to 10% service charge.

## CHARCOAL GRILLED CRISPY ROSY SEABASS

Slow-roasting with high-quality binchotan charcoal gives a purer taste and preserves the flawless natural flavor of rossy seabass, making every bite a delightful experience.



## CHARCOAL GRILLED TILEFISH WITH DRIED PLUM SHISO POWDER

#### A Creative Masterpiece of Sweetness, Sourness and Freshness

High-quality binchotan charcoal burns slowly, evenly heating the tilefish for a golden exterior and tender, juicy interior, the aroma of charcoal married perfectly with the fish's natural sweetness.



## CHARCOAL GRILLED EEL WITH SANSHE MISO

### Charcoal Infused Perfection, Unleashing Freshness and Tender Flavor

Artful binchotan grilling gives the eel a delightful caramel hue while the inside remains fresh and smooth, and the charcoal aroma infuses the eel's natural deliciousness.



### SMOKED FATTY TUNA WITH EGG YOLK SOY SAUCE

Sumptuous smoky tuna pairs with rich, smooth sauce in a fanciful interpretation of a battle between ocean and fire, a delicate symphony of flavor.

мор 488



### SEA URCHIN CLAY POT RICE

Every spoonful showcases the fusion of the craftsman's art and the sea's gift, a tantalizing temptation on the tongue and immersive gourmet experience.

мор 508

## CHARCOAL GRILLED JAPANESE WAGYU CHATEAUBRIAND (200G)

Please order 24 hours in advance

мор 1,688



### TORO FATTY TUNA TARTARE

Caviar can be added for an additional MOP 200

мор 388



Edamame with Truffle Salt MOP 108

Grilled Dried Sardines
MOP 108

Roasted Ginko Nuts with Salt MOP 108

Deep-fried Shiroebi Baby White Shrimp MOP 108



#### A Light and Healthy Delight

Savor the taste of sunshine in every bite of fresh, seasonal vegetables, full of delicious, healthy flavor, and embrace the idea of eating well in every season.

Smoked Wagyu Beef with Egg Yolk Soy Sauce

MOP 118

Seasonal Mixed Vegetables Salad

MOP 508

Ball over die

Mizumi Salad

мор 158



## SEASONAL CRAB WITH JAPANESE HERBS SALAD



### OYSTER WITH PONZU



#### Simmering Essence of the Earth

A small teapot holds the gifts of the season within, steaming with natural fragrance, each drop an immersive experience telling the story of the Earth, offering an immersive culinary experience.



#### SASHIM

Tamago Egg

MOP 18

Sake King Salmon

MOP 38

Tai Snapper

MOP 38

**Ika Squid** 

MOP 38

Hirame Flounder

MOP 48

Hamachi Yellowtail

MOP **48** 

Shimaaji Striped Jack

MOP **58** 

Amaebi Sweet Shrimp

MOP 68

Akami Tuna





### SASHIMI

Hotate Scallop
MOP 98

Botanebi Botan Prawn MOP 108

Zuwaikani Snow Crab MOP 108

Ikura Salmon Roe MOP 108

Toro Fatty Tuna
MOP 188

Thinly Sliced Seasonal White Fish
MOP 188





## CHEF SELECTION OF SASHIMI (8 KINDS)

Our indulgent seasonal sashimi collection features eight delectable varieties selected to showcase the fresh flavors and delicate textures of the season. Each bite is a vibrant masterpiece.



### SUSHI

### HOTATE SCALLOP

мор 108





Tamago Egg

MOP 28

Tai Snapper

MOP 48

Ika Squid

MOP 48

Sake King Salmon

MOP 48

Hamachi Yellowtail

MOP **58** 

**Hirame Flounder** 

**MOP 58** 

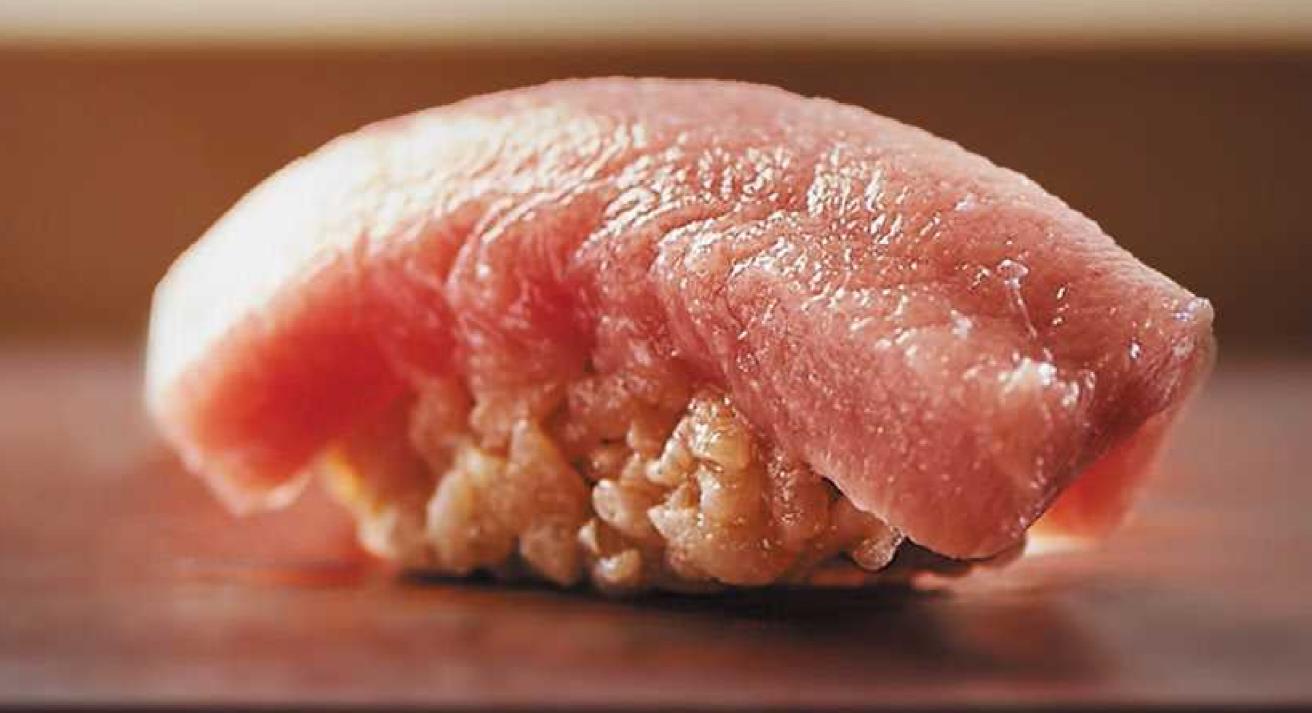
Shimaaji Striped Jack

MOP 68

## SUSHI TORO FATTY TUNA

мор 198





**Amaebi Sweet Shrimp** 

MOP 78

**Akami Tuna** 

MOP 88

Zuwaikani Snow Crab

MOP 118

**Botanebi Botan Prawn** 

MOP 118

Ikura Salmon Roe

MOP 118

Kinmedai Alfonsino

MOP 148

Seared Saba Mackerel Kyoto Roll Sushi (2 pieces)

MOP 188

Uni Sea Urchin

### 5 TYPES OF TUNA SUSHI





## CHEF SELECTION OF SUSHI (8 PIECES)

#### A Delicious Display of Flavors

Dive into a sea of flavor, where ocean meets rice, and experience the endless charm and joy of our assortment of sushi.





#### Vegetables Roll

red radish, cucumber, lettuce, asparagus, pickle radish, sesame

MOP 98

#### California Roll

tobiko flying fish roe, crab, cucumber, avocado

MOP 128



#### Kuruma Prawn Tempura Roll

kuruma prawn, cucumber, shiso leaf

## Crab and Avocado Roll crab, tobiko flying fish roe, cucumber, avocado

MOP 158



### Chopped Toro Fatty Tuna with Green Onion Roll

fatty tuna, green onion, sesame

MOP 188

#### **Seafood Roll**

tuna, salmon, yellowtail, squid, salmon roe









Deep-fried Tofu with Tempura Sauce MOP 128

Salt-grilled Yellowtail Cheek MOP 288

Grilled Fatty Tuna with Sake-Kasu MOP 388

Grilled Codfish with Saikyo Miso MOP 288

Grilled Ginmutsu Sea Bass with White Miso

MOP 288

Thinly Sliced Wagyu Beef Roll MOP 788

Charcoal Grilled Pork Marinated with Shio-koji
MOP 588

Hokkaido Mangalica Pork Shabu Shabu MOP 588

Salt-Crusted Abalone with Sea Urchin MOP 888



# CHARCOAL-GRILLED CHICKEN WITH YUZU PEPPER



# GRILLED KING CRAB WITH PONZU MAYONNAISE



### JAPANESE WAGYU SANDWICH



# LIVE LOBSTER SASHIMI / TEMPURA / TEPPANYAKI



#### Layers of Exquisite Taste

With a delicately crispy exterior Deep-fried to a translucent golden hue, this culinary treasure combines irresistible fragrance and captivating colors.



MOP 68



Renkon Lotus Root

MOP **58** 

Tomorokoshi Sweet Corn

MOP **58** 

**Satsumaimo Sweet Potato** 

MOP **58** 

Kabocha Pumpkin

MOP 68

Nasu Eggplant

MOP 68

**Shiitake Mushroom** 



Grilled Seasonal

Japanese Vegetables

MOP 88

Asparagus
MOP 208

Abalone

MOP 288

Hokkaido Scallop with Butter Sauce, Topped with Mullet Roe









Seasonal Vegetables Rice MOP 188

Grilled Unagi
River Eel on Rice
MOP 388

Japanese Wagyu
Beef on Rice
MOP 388





Selection of Homemade Ice Cream

MOP 58

Japanese Cheesecake MOP 118

Kyoto Marukyu Koyamaen Hojicha Ice Cream MOP 88





Japanese Chestnuts, Shiratama and Rice Milk Foam in Hot Red Bean Soup

MOP 78

Red Bean Terrine with Green Tea Foam MOP 98

Yuzu Sake Jelly, Japanese Mandarin Orange and Yuzu Sorbet

MOP 118

### CHESTNUT MONT BLANC







# SHIZUOKA MELON

мор 168

