



## コースメニュー CHEF'S SELECTIONS

119pp

Edamame w. smoked salt gf, df, nf

Scampi tartare w. crispy rice, truffle mayo, avocado purée,  
pickled jalapeno, Siberian caviar gf, nf, df

Salmon ceviche w. ají amarillo leche de tigre, toasted corn,  
sweet potato purée gf, df, nf

ooo

Skull Island tiger prawns w. ajípanca bisque, sea urchin butter  
& tobiko mayo gf, nf

Wagyu tri-tip w. smoked date teriyaki, ají amarillo mayo,  
togarashi gf, dfo, nf

ooo

Wagyu striploin MB4+ w. yuzu kosho butter, shiitake jus,  
house mustard gf, dfo, nf

Hasselback potatoes w. queso fresco, ají amarillo,  
dried shiso gf, nf

ooo

Cheesecake w. toasted corn, finger lime, milk skin,  
avocado ice cream gf, nf

プラチナコースメニュー

PLATINUM CHEF'S SELECTIONS

149pp

Oyster w. pisco granita, cucumber, jalapeño gf, dfo, nf

Scampi tartare w. crispy rice, truffle mayo, avocado purée,  
pickled jalapeno, Siberian caviar gf, df, nf

ooo

Beef tartare w. aji amarillo emulsion, smoked oyster mayo,  
pickled daikon, cured egg yolk, potato crisp gf, df, nf

Salmon ceviche w. aji amarillo leche de tigre, toasted corn,  
sweet potato purée gf, df, nf

ooo

Wagyu tri-tip w. smoked date teriyaki, aji amarillo mayo,  
togarashi gf, dfo, nf

Skull Island tiger prawns w. aji panca bisque, sea urchin butter  
& tobiko mayo gf, nf

ooo

Wagyu scotch fillet MB9+ w. yuzu kosho butter, shiitake jus,  
house mustard gf, dfo, nf

Hasselback potatoes w. queso fresco, aji amarillo,  
dried shiso gf, nf

ooo

Paddle pop w. burnt pineapple parfait, pineapple sorbet, rum  
caramel gf, nf