

# Earth menu

1 800



Catena, Mendoza, Argentina, Malbec: 350++/140ml

Sake Sozeki Hojonzon Karatamba: 580++/330ml

## Amuse

Chawanmushi with Japanese Egg Custard

*Edamame Beans, Shimeji, Smoked Duck and Sake*

∞

## Appetizer

“Sher Wagyu” Beef Tenderloin Carpaccio Salad

*Wild Mushrooms, Pickles, Ponzu and Cep Oil Dressing*

∞

## Starter

Negimaki Kanzai “Mulwarra” Beef Sirloin

*Enoki Mushroom, Asparagus and Scallions, Ginger Soy Sauce,  
Red Pepper and Toasted Sesame Salt*

∞

## Soup

“Mulwarra” Ribeye Beef Bone Marrow Roll

*Comfit Lotus Root, Tosaka Seaweed, Sweet Onion and Beef Broth*

∞

## Main Course

Kamichiku Kobe A4 Beef

*Wooden Roasted “Queen Pineapple”, Sesame Leaves,  
Crispy Garlic, Tarragon Fleur de Sel and Japanese Barbecue Sauce*

∞

## Side Dish

Black Garlic Fried Rice with

Crispy Wagyu Beef Trimmings, Kimchi Pickle

∞

## Dessert

Nama “Mahoe” Milk Chocolate

*Black Currant with Phu Quoc Black Pepper Ice Cream*

Fresh Seasonal Fruits

# Ocean menu

2 750



Louis Roederer Champagne Brut Premier: 550++/140ml

Sake Houjun Junmaishu: 750++/330ml

## Amuse

Chawanmushi with Japanese Egg Custard

*Edamame Beans, Shimeji, Unagi, Sea Urchins and Sake*

∞

## Appetizer

Russian Snow Crab and Hamachi Roll

*"Dak Lak" Avocado and Tarragon Sabayon*

∞

## Salad

Mekong Delta Sweet Drunken Prawn Salad

*Mixed Seaweed and Creamy Sesame Dressing*

∞

## Soup

Japanese Sea Scallop Miso Soup

*Wakame, Shitake and Spring Onion*

∞

## Main Courses

Argentinian Colossal Black Tiger and Carabineros Shrimp

*Dalat Vegetables, Shellfish Ponzu Sauce*

Smoked Salmon and Patagonian Toothfish Duo

Pea Puree with Teriyaki Sauce

∞

## Side Dish

Garlic Fried Rice With Bonito Fish and Pickle Salicornia

∞

## Dessert

Nama "Mahoe" Milk Chocolate

*Black Currant with Phu Quoc Black Pepper Ice Cream*

Fresh Seasonal Fruits

*From  
Ocean  
to Land*

3 200



Prélude de Fombrauge, Saint-Emillion, Bordeaux, France: 550++/140ml  
Sake Horin Junmai Daiginjo: 1100++/330 ml

### *Amuse*

Chawanmushi with Japanese Egg Custard  
Edamame Beans, Shimeji, Smoked Duck, Sea Urchins and Sake

∞

### *Appetizer*

Smoked Chucked Fine de Claire Oyster G2 Ceviche  
Pine Tree, Lime, Ginger and Chilli

∞

### *Starter*

Sashimi Lover  
Blue Fine Tuna and Tasmanian Salmon Sashimi,  
Hamachi marinated with Sake and Kombu

∞

### *Salad*

Fresh Live Abalone Salad  
Mixed Seaweed, Red Radish and Green Apple Dressing

∞

### *Soup*

Amaebi Dumpling and Dashi Soup

∞

### *Main Courses*

Hokkaido Japanese Sea Scallop, Prawn and Tofu  
Mushroom, Bok Choy

Kamichicku Kobe A4 MBS7  
Garlic, Tarragon Fleur De Sel and Japanese Barbecue Sauce

∞

### *Side Dish*

Black Garlic Fried Rice with  
Crispy Wagyu Beef Trimmings, Kimchi Pickle

∞

### *Dessert*

Nama "Mahoe" Milk Chocolate  
Black Currant with Phu Quoc Black Pepper Ice Cream

Fresh Seasonal Fruits

All prices are in '000 VND and subject to 10% local tax and 5% service charge

# A la Carte menu



## Crazy Tuna Sashimi

*Aburi Maguro, Negi-Toro Gunkan, Honmaguro Otoro, Honmaguro Chutoro  
Seared Tuna, Fatty Tuna and Leeks Maki, Extra Fatty Tuna, Japanese Medium Fatty Blue Fin Tuna*

2 900

∞

## Japanese Seaweed Salad

*Sesame Dressing*

400

∞

## Hokkaido Japanese U10 Sea Scallop and Live Abalone

*Onion, Fennel, Lemon Dill Sauce*

1 450

∞

## Patagonian Toothfish, 250 gr, Teriyaki Sauce

900

## Tasmanian Salmon Fillet, 250 gr, Teriyaki Sauce

850

∞

## Live Canadian Lobster 400gr/500gr

*Grilled Mushrooms, Lobster Ponzu Sauce*

2 470

∞

## **Tenderloin 180gr**

### “Sher Wagyu” Wagyu MBS 6/7, USA

2 450

### “Mulwarra Prime” Black Angus, Australia

990

### “Black Wagyu” MBS9, Australia

2 450

∞

## **Rib Eye 200 gr**

### “Riverina” Ribeye MBS 3+, Grain Fed 100 Days, Full Blood, Black Angus, Australia

950

### “Mulwarra” Rib Eye MBS 7/8, Grain Fed 100 Days, Australia

1 150

### “Greater Omaha” Rib Eye, Black Angus, Certified Grain Feed, USA

950

∞

## **Striploin 200 gr**

### “Miyazaki” Striploin Kobe A5 MBS 7, Japan

2 900

### “Mulwarra” Striploin MBS 6+, Australia

1 450

### “USDA Prime” Striploin Black Angus Certified, USA

900

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