

A la Carte Menu

Premium Wagyu Beef Selection

Oyster and Ceviche

TUNA AND SALMON CEVICHE	690
JAPANESE STYLE, ROASTED SESAME, GINGER, HOMEMADE TORTILLA CHIPS	
HOKKAIDO SCALLOP CEVICHE	800
PASSION FRUIT TIGER MILK, CAYENNE, CORIANDER	
GILLARDEAU OYSTER "PAPILLON" (6 PCS.)	1,450
MIGNONETTE, LEMON WEDGE	
GILLARDEAU OYSTER "MARUGOME" (6 PCS.)	1,650
MISO CREAM, NEGI PICKLE, CHILI OIL	

TAJIMA MARBLING SCORE 5, GRAIN-FED

TENDERLOIN (200 GR.)	2,800
STRIPLOIN (250 GR.)	2,500
RIB EYE (550 GR.)	4,500
PICANHA (250 GR.)	2,100

ALL ABOVE MENUS ARE SERVED WITH A CHOICE OF TRUFFLE PASTA, FRENCH FRIES OR MASH POTATO AND A CHOICE OF RED WINE SAUCE, BLACK PEPPERCORN SAUCE OR CHIMICHURRI

Japanese

MYSTERY BOX	1,890
A SURPRISE MYSTERY BOX OF CHEF'S SECRET BITES	
TWINKLE GUNKAN HOTATE	750
SALMON, HOKKAIDO SCALLOP, GOLDEN DASHI JELLY, SWEET PEPPER TARTARE, IKURA	
UNAGI FOIE GRAS GUNKAN	750
TERIYAKI SAUCE, TOBIKO ROE	
WAGYU GUNKAN	750
BEEF TENDERLOIN TARTAR, QUAIL EGG CONFIT, CRISPY POTATO	

Appetisers

SEEN TACO (2 PCS.)	690
ALASKAN KING CRAB, GUACAMOLE, FISH CEVICHE, POMEGRANATE, WASABI MAYO	
SPANISH OCTOPUS CARPACCIO	790
GINGER VINAIGRETTE, CILANTRO, CHIVES	
WAGYU BEEF CARPACCIO	720
ARUGULA, PESTO SAUCE, PECORINO CHEESE	
UNI & WAGYU CARPACCIO	850
TRUFFLED PONZU, UNI SAUCE	
MINI LAMB CROQUETTES (6 PCS.)	490
DIJON MUSTARD, MANGO, HONEY	
CRUNCHY TIGER PRAWNS	590
WITH GARLIC AIOLI	
100% IBERICO BELLOTA PLATTER	1,100
CHORIZO, SALCHICHON, LOMO EMBUCHADO, TOASTED WALNUT BREAD	
CRISPY TAPIOCA	390
CURED CHEESES, SPICY GUAVA PASTE	
BURRATA AND ORGANIC HEIRLOOM TOMATO SALAD	690
CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	
SPICY TEMPURA CHICKEN	480
HONDASHI CHILI MAYO	

Chef Specials

MEAT

NIWATORI MISO CHICKEN	1,150
TERIYAKI GLAZED, SEASONAL GARDEN VEGETABLES	
BLACK ANGUS BEEF CHEEK	1,450
BRAISED 18 HOURS, SMOKED MUSTARD, BABY CORN	
BERKSHIRE PORK CHOP "ROSSINI"	1,470
TRUFFLE MASHED POTATO, RED WINE SAUCE	
AUSTRALIAN LAMB CHOP	1,590
JAMAICAN JERK SPICES, BABY CORN, CHORIZO	

FISH MARKET

GRILLED MAINE LOBSTER SPAGHETTI	2,350
ROASTED SEAFOOD TOMATO SAUCE, BASIL OIL	
JUMBO PAN-SEARED HOKKAIDO SCALLOP	1,500
BLACK GARLIC CAULIFLOWER, TRUFFLE SAUCE	
BAKED ORA KING SALMON	1,200
MISO GLAZED, CHARGRILLED BROCCOLINI, LEMON ESPUMA	
ROASTED SNOW FISH	1,450
SAFFRON SAUCE, CRUSHED POTATO, GARLIC CHIPS	
ALASKAN KING CRAB RISOTTO	1,650
LOBSTER BISQUE, ARUGULA, EBIKO ROE	

Sides

GUACAMOLE	690
SEENFUL GUACAMOLE SERVED WITH HOMEMADE TORTILLA CHIPS	
MAINE LOBSTER CAESAR SALAD	1,390
PANKO CRUMBLE, PICKLED SHALLOT	
DUCK SALAD	620
CRISPY DUCK, LETTUCE, ORANGE, POMEGRANATE, FENNEL, ONION CONFIT, WAFU SAUCE	
IBERIAN CHEESES	780
TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, BLUE CAVE, SEMI CURED MAHON, PINEAPPLE PASTE	
BLACK TRUFFLE SPAGHETTI	950
PARIS MUSHROOM, CREAMY PARMESAN SAUCE	
TIGER PRAWNS & CHAMPAGNE	1,090
TAGLIATELLE PASTA, CREAM SAUCE	

WINTER BLACK TRUFFLE (5 GR.)	500
PAN SEARED FOIE GRAS	520
TRUFFLE MASHED POTATO	390
BLANCHED BROCCOLINI HOLLANDAISE ESPUMA	350
FRENCH FRIES	290
TRUFFLED FRENCH FRIES	390
BABY CORNZOTTO	290
MASHED POTATO	290

APPETISERS

YELLOWFIN TUNA TATAKI	640
SUMISO SAUCE, JAPANESE ONION	
SALMON TATAKI	620
MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION	
NEW STYLE SASHIMI	730
SALMON, TUNA, HAMACHI, PONZU SAUCE, TRUFFLE OIL	
WAGYU TENDERLOIN TARTAR	590
CRISPY SHIZO, MISO SAUCE	

MAKI (8 PCS.)

MAINE LOBSTER ROLL	980
PRAWN TEMPURA, CUCUMBER, AVOCADO, TAMAGOYAKI, MENTAIKO MAYO	
SPICY TUNA	690
YELLOWFIN TUNA, CUCUMBER, TOASTED SESAME, NORI FURIKAKE	
TORCHED SALMON ROLL	690
SRIRACHA MAYO, IKURA	
GOLDEN SPIDER ROLL	790
SOFT SHELL CRAB TEMPURA, ASPARAGUS, CUCUMBER, TUNA, WASABI MAYO, GOLDEN BUBU	
WAGYU STRIPLOIN ROLL	950
TORCHED WAGYU, TERIYAKI SAUCE, EBIKO	
PRAWN TEMPURA ROLL	750
CHIPOTLE MAYO, CRISPY TEMPURA FLAKE, AVOCADO, TOBIKO	
FUTOMAKI VEGGIE	550
SALAD, ASPARAGUS, CUCUMBER, MARINATED ERYNGII, BUBU	

PLATTER

SEEN SASHIMI PLATTER	10 PCS.	16 PCS.
	1,290	1,850