

STARTERS

CARPACCIO RED SHRIMP Ume plum vinegar, Umibudo sea grape seaweed Matcha green tea noodles, Fresh wasabi leaves And salted Sakura cherry blossoms. <i>Wine pairing recommendation:</i> DASSAI 45, Junmai Daiginjo Sake	110	"ONIGIRI AGETA" 2pcs Crispy sushi rice triangles filled with green soybean And fresh wasabi, topped with crème fraiche, tobiko caviar, and our pickled fresh wasabi leaves. <i>Wine pairing recommendation:</i> KUNIZAKARI, Matcha Green Tea Liqueur	98
TEMPURA GIANT SHRIMP <i>(Don't forget to eat the legs! Best part!)</i> Fried in rice flour and Szechuan pepper. Crispy Jasmine tea leaves, And ponzu sauce. <i>Wine pairing recommendation:</i> POUILLY FUME, Château de Tracy	98	LOBSTER CHAWAN MUSHI Japanese steamed dashi shiso custard Lobster, edamame and furikake. <i>Wine pairing recommendation:</i> MARLIN, Junmai Daiginjo	98
GYU-NIKU Pounded rump steak wrapped around asparagus And grilled, with miso shiro sauce and shiso. <i>Wine pairing recommendation:</i> BOURGOGNE ROUGE, David Duband	82	RAW ZUCCHINI SALAD ALA ROMA Fresh julienne zucchini, white truffle oil, and Italian Pecorino Romano. One of the best ways to start your meal. <i>Wine pairing recommendation:</i> CHABLIS, Jean Durup	64
"BUN" LETTUCE SALAD Whole delicate "Bun" lettuce with hazelnut oil vinaigrette, roasted hazelnuts, and French cambozola cheese. <i>Wine pairing recommendation:</i> MACON CHAINTRE, Dominique Cornin	72		

MAINS - PLEASE FASTEN YOUR SEATBELTS AND CHOOSE YOUR DESTINATION

OKINAWA (OKA) RAFUTÉ! Returns after 10 years! Okinawa pork belly braised for 7 hours in dark brown sugar, rice wine, ginger, and lotus root. With hiragama tea rice. Smoked under glass at your table. <i>Wine pairing recommendation:</i> FIXIN, Domaine Meo Camuzet	172	LYON (LYS) BLACK PEPPER BEEF FILET (SERVED RARE TO MR ONLY) Absolutely covered with black pepper, grilled asparagus. With porcini "crème brûlée". <i>Wine pairing recommendation:</i> SAVIGNY LES BEAUNE 1er "FOURNAUX", Simon Bize	190
TOKYO (TYO) OKONOMIYAKI Traditional vegetables pancake, Seared scallops, With "Kewpie" mayonnaise, Japanese anko miso BBQ sauce. <i>Wine pairing recommendation:</i> VOSNE ROMANEE, Domaine Jean Grivot	175	SAN FRANCISCO (SFO) RISOTTO OF LOBSTER Fresh sweet corn, and roasted fresh artichokes, And green herbs emulsion. <i>Wine pairing recommendation:</i> POUILLY FUME, Chateau de Tracy	170
HANOI (HAN) CRISPY SKIN SEA BREAM FILLET Vietnamese haute cuisine sauce of shallot, kaffir lime leaf and black pepper caramel. On a salad of fragrant herbs, glass noodles, beansprout, Thai basil, and fruit of the season. <i>Wine pairing recommendation:</i> LANGHE ROSATO, Deltetto	162	HONG KONG (HKG) GRILLED DUCK BREAST Lapsang-Souchong smoked tea and mandarin glaze, potato puree with chopped Bok Choy, tempura champignons and green onions. <i>Wine pairing recommendation:</i> NUITS ST GEORGES, Henri Gouges	168