

## Dinner Course

### LARBOARD

15,000 yen

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Served period from 3 June 2025 to 1 September 2025

#### Amuse

Kelp marinated scallops (Kobujime) with Japanese citrus dressing

#### Soup of the day

Seared cutlassfish with perilla sauce with Kabosu citrus

Pan-fried YAMAGATA beef sirloin with three different Japanese condiments

Tropical fruit vacherin and lychee sorbet

Coffee or tea

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.

Dinner Course  
CHEF'S DINNER  
18,000 yen

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Served period from 3 June 2025 to 1 September 2025

Amuse

Caviar with seven condiments, Pier 8 style

Kelp marinated scallops (Kobujime) with Japanese citrus dressing

Soup of the day

Seared cutlassfish with perilla sauce with Kabosu citrus

Pan-fried YAMAGATA beef sirloin with three different Japanese condiments

Tropical fruit vacherin and lychee sorbet

Coffee or tea

Prices are inclusive of service charge and tax.  
For menu ingredients queries: please ask your server.  
Our rice is sourced from several different producers if you would like further information please ask your server.