

Dinner Course

ATLANTIC

15,000 yen

Available from 2 September – 1 December 2025

Amuse

Marinated FUJI ATLANTIC SALMON with Sake Lees, Yuzu-kosho vinaigrette

Seasonal vegetable soup

Steamed gurnard with Matsutake mushrooms, wine and Japanese citrus

Pan-fried YAMAGATA beef sirloin with three different Japanese condiments

Earl Grey infused pear mousse, served with caramel ice cream

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

PACIFIC

18,000 yen

Available from 2 September – 1 December 2025

Amuse

Caviar with seven condiments, Pier 8 style

Marinated FUJI ATLANTIC SALMON with Sake Lees, Yuzu-kosho vinaigrette

Seasonal vegetable soup

Steamed gurnard with Matsutake mushrooms, wine and Japanese citrus

Pan-fried YAMAGATA beef sirloin with three different Japanese condiments

Black sugar and cassis chocolate fondant with Hojicha ice cream

Coffee or Tea

Prices are inclusive of service charge and tax.

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