

Dinner Course

ATLANTIC

15,000 yen

Available from 3 March to 2 June 2026

Amuse

Marinated halfbeak and scallops with Japanese citrus and herb salad

Seasonal Soup

Sautéed rockfish with brown butter sauce, bamboo shoots and asparagus

Pan-fried YAMAGATA beef sirloin with three different Japanese condiments

Matcha and white chocolate mousse with strawberry 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

PACIFIC

18,000 yen

Available from 3 March to 2 June 2026

Amuse

Caviar with seven different condiments Pier 8 style

Marinated halfbeak and scallops with Japanese citrus and herb salad

Seasonal Soup

Sautéed rockfish with brown butter sauce, bamboo shoots and asparagus

Pan-fried YAMAGATA beef sirloin with three different Japanese condiments

Strawberry parfait

Coffee or Tea

Prices are inclusive of service charge and tax.

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