

Dinner Menu

Bread

Mini Baguette 1pc ¥500 [CRL][MLK][SOY][SUL]

Smoked Cultured Butter

Bites

Salmon & Tuna Tostada ¥1,500 [CRL][FSH][SOY][SUL][DF]

Avocado Mousse, Jalapeño, Lime Vinaigrette

Roast Oyster 3pc ¥2,100 [CRL][FSH][MOL][PRK][SOY][SUL][DF]

Bacon, Tomato-Tabasco Dressing

Pastrami Croquettes 2pc ¥1,200 [CRL][MLK][EGG][MUS][SOY][SUL]

Russian Dressing

Truffle Mushroom Arancini 3pc ¥1,600 [CRL][MLK][EGG][SOY][SUL]

Parmesan, Black Garlic Aioli

Crispy Calamari ¥1,600 [CRL][EGG][MOL][SOY][SUL]

Togarashi Mayonnaise, Lime

Small Plates

Australian Beef Tartare ¥1,800 [CRL][MLK][EGG][FSH][MUS][SOY][SUL]

Charcoal Vinaigrette, Comté Cheese, Egg Yolk, Beef Fat Toast

Smoked Duck Carpaccio ¥1,800 [CRL][MLK][EGG][ALC][SOY][SUL]

Marsala Reduction, Juniper Mayonnaise, Brioche Crouton, Pickled Shallots

Vegetable Fritto (Vegan Option Available) ¥1,600 [CRL][EGG][SOY][SUL][DF]

Lemon Pepper Mayonnaise, Parmesan

Chorizo & Seafood Ragu ¥1,600 [CRL][EGG][FSH][SF][SOY][SUL][PRK][DF]

Aioli, The Sky Farm Salsa Verde, Toasted Baguette

Blistered Cherry Tomatoes ¥1,200 [SOY][SUL][NT][VE][GF][DF]

Heirloom Tomato Cashew Cream, Olive, Crispy Chilli

Steaks from the Grill

(with your choice of sauce, a side and Wagyu Beef Fat Caramels to finish)

Australian Eye Fillet 200g ¥7,200

Japanese Grass-fed Sirloin 250g ¥5,200

American Grass-fed Denver Steak 250g ¥12,000

Japanese A3 Wagyu Eye Fillet 250g ¥24,000

▮ Tableside-Carving with choice of 2 Sauces ▮

Japanese Grain-fed Scotch Fillet 350g ¥16,000

Japanese Grain-fed T-Bone 500g ¥20,000

Japanese Grain-fed Tomahawk 1.2kg ¥24,000
(good for sharing)

Steak Sauces (extra sauce for ¥700 each)

Red Wine Jus [CEL][ALC][SOY][SUL][GF][DF]

Mushroom Sauce [MLK][CEL][ALC][SOY][SUL][GF]

Four Peppercorn Sauce [MLK][SOY][SUL][GF]

Café de Paris Butter [MLK][FSH][SOY][MUS][SUL][GF]

Salsa Verde [FSH][SOY][SUL][GF][DF]

Mixed Mustard [MUS][SUL][GF][DF]

Can't decide? Please allow our chefs to design a special menu for you.

Chef's Recommendation ¥13,000

Mains

Koji-Marinated Pork Chop ¥4,200 [SOY][SUL][PRK][GF][DF]

Burnt Apple, Pickled Daikon, Anise Jus

200g Barbecue Tuna Steak ¥4,800 [CRL][MLK][FSH][SOY][SUL]

Four Pepper Sauce from Chicken Jus, Crispy Potato

Australian Barramundi en Papillote ¥4,500 [MLK][FSH][SOY][SUL][GF]

Gently Steamed in Green Chilli Herb Butter, Lime, The Sky Farm Herbs, Crispy Shallots

Roasted Boneless Half Chicken ¥4,800 [MLK][FSH][SOY][SUL][GF]

Twice-Cooked, Café de Paris Butter, Chicken Jus

Chargrilled Beef Burger ¥4,200 [CRL][MLK][SOY][SUL][PRK][ALC]

180g Beef Patty, Jalapeño Bacon Jam, Barbecue Mayonnaise, Emmental Cheese, Pickled Onion, Tomato, Pretzel Bun, Waffle Fries

Twice-Cooked Lamb Shoulder ¥6,300 [MLK][FSH][SOY][SUL][GF]

Pea and Broadbeans Salsa, Mint Verde, Fresh The Sky Farm Herbs

Roasted Pumpkin Rigatoni (Vegan Option Available) ¥3,500 [CRL][MLK][SOY][SUL][NT]

Hazelnut and Pumpkin Seed Granola, Garlic Chili Oil, Comte Cheese

Sides

The Sky Farm Bitterleaf Salad ¥900 [MLK][SOY][MUS][SUL][GF]

Micro Greens, Fresh Herbs, Parmesan, Orange Dressing

Charred Cabbage ¥1,100 [SOY][SUL][SES][NT][VE][GF][DF]

Babaganoush, Pickled Shallots, Fresh The Sky Farm Herbs, Pine Nuts

House Seasoned Waffle Fries ¥1,100 [CRL][EGG][SOY][SUL][VE][DF]

Aioli Mayonnaise (*Vegan Option Available)

Fire Roasted Greens ¥1,100 [SOY][MUS][SUL][NT][VE][GF][DF]

The Sky Farm Gremoulata, Roasted Almonds

Mashed Potatoes ¥1,200 [MLK][SUL][V][GF]

Freshly Shaved Parmesan

Creamed Spinach ¥900 [CRL][MLK][SOY][SUL][V]

Toasted Brioche Crumbs

Desserts

Strawberry Chocolate Mousse ¥1,600 [CRL][MLK][EGG][SOY][SUL][NT][PRK]

Apricot Sauce, Passionfruit Jelly

Kyoho Grape Compote Jelly ¥1,600 [CRL][MLK][EGG][SOY][PRK]

Red Wine Granita, Vanilla Ice Cream, Custard Cream

Lemon Baked Cheesecake ¥1,600 [CRL][MLK][EGG][SOY][SUL][NT]

Yogurt Sorbet, Vanilla Sauce

Yuzu Granita ¥1,200 [SUL][V][VE][GF][DF]

Shaved Yuzu Ice, Mixed Seasonal Berries

Selection of Artisan Cheese ¥2,400 [CRL][MLK][SOY][SUL][SES][NT]

Comte 24 Months, Buffalo Camembert, Fontina, Pickled Vegetable, Grissini, Dried Fruits, Nuts, Apple, Garlic Croutons

Table 36

アレルギー Allergen Guide

[CRL] 小麦 Cereals (Contains Gluten) [MLK] 牛乳 Milk [EGG] 卵 Egg [FSH] 魚 Fish [SF] 甲殻類 Shellfish [MOL] 軟体動物 (イカ・タコ・巻き貝・二枚貝) Molluscs [SOY] 大豆 Soybean [MUS] マスタード Mustard [SUL] 亜硫酸塩 Sulphites [CEL] セロリ Celery [LUP] ルピナス Lupin [SES] ごま Sesame Seeds [PN] ピーナッツ Peanuts [NT] ナッツ類 Nuts [SB] そば Soba [PRK] ポーク Pork [ALC] アルコール Alcohol [V] ベジタリアン Vegetarian [VE] ヴィーガン Vegan [GF] グルテンフリー Gluten-Free [DF] デイリーフリー Dairy-Free

- The listed price includes 13% service charge and 10% consumption tax.
- The listed contents and prices are subject to change without notice.
- The ¥5,000 discount voucher from Life & Style can be used.
- This offer may not be combined with other special offers or discounts.