Dinner Menu

Bread

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

Bites

Hiramasa Ceviche ¥1,800 [FSH] [SOY] [NT] [ALC] [GF] [DF]
Spanish Ajo Blanco, Green Apple, Pickled Cucumber, Toasted Almond, Sky Farm Herb Oil, Micro Herbs

Roast Oyster 3pc ¥2,100 [CRL] [MLK] [FSH] [MOL] [SOY] [SUL] [GF]
Baked in Green Chili Herb Butter, Crispy Shallot

Pastrami Croquettes 2pc ¥1,300 [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]
Pepper Mayonnaise, Lemon

Small Plates

Smoked Duck Carpaccio ¥1,800 [CRL] [MLK] [EGG] [SOY] [SUL] [ALC]
Marsala Reduction, Juniper Mayonnaise, Brioche Crouton Pickled Shallots

Torched Carrot Tartare (Vegan Option Available) ¥1,600 [CRL] [MLK] [EGG] [MUS] [SUL] [ALC] [VE]
Sherry-Pickled Sultanas, Roasted Caraway, Charcoal Vinaigrette, Comté Cheese, Rye Crouton, Aioli, Roasted Pumpkin Seeds

Chorizo & Seafood Ragu ¥1,800 [CRL] [EGG] [FSH] [SF] [MOL] [SOY] [SUL] [PRK] [DF]
Aioli, The Sky Farm Salsa Verde, Toasted Baguette

Sautéed Wild Mushrooms ¥1,600 [CRL] [MLK] [EGG] [SOY] [SUL] [ALC] [V]
Cauliflower Purée, Cured Egg Yolk, Crispy Onions, Parmesan Custard

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 ¥5,500
Japanese A3 Wagyu Eye Fillet 250g ¥24,000

Tableside-Carving with choice of 2 Sauces
Japanese Grain-Fed Scotch Fillet 350g ¥16,000

Choose your preferred weight from today's selection with our team.
Japanese Grass-Fed T-Bone ¥2,100 / 100g
Japanese Grass-Fed Tomahawk ¥1,950 / 100g

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] [ALC] [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 ¥4,500 [SOY] [SUL] [PRK] [GF] [DF]
Burnt Apple, Pickled Daikon, Anise Jus

200g Barbecue Tuna Steak ¥4,800 [CRL] [MLK] [EGG] [FSH] [SOY] [SUL]
Four Pepper Sauce from Chicken Jus, Crispy Potato

170g Steamed Australian Barramundi ¥4,500 [EGG] [FSH] [SOY] [SUL] [NT] [ALC] [GF] [DF]
Caponata, Crispy Chickpeas, Pine Nuts, Paprika Oil, Fresh Sky Farm Micro Herbs

Twice-Cooked Half Chicken ¥4,800 [EGG] [SOY] [SUL] [PRK] [ALC] [DF]
Topped with Argentinian Red Chimichurri, Spicy Chorizo Crumbs, Lemon

Chargrilled Beef Burger ¥4,200 [CRL] [MLK] [EGG] [SOY] [SUL] [PRK] [ALC]
180g Beef Patty, Jalapeño Bacon Jam, Barbecue Mayonnaise, Emmental Cheese, Pickled Onion, Tomato, Pretzel Bun, Waffle Fries

Table36 Greek Lamb Salad ¥6,300 [MLK] [SOY] [MUS] [SUL] [GF]
Twice-Cooked Lamb Shoulder, Sliced Cucumber, Red Onion, Fresh and Semi-Dried Cherry Tomatoes, Roasted Bell Pepper, Olive Oil and Oregano Vinaigrette, Feta Cheese

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] [ALC] [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 Pumpkin ¥1,100 [SOY] [SUL] [NT] [VE] [GF] [DF]
Sky Farm Gremolata, Roasted Almonds

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

Creamed Spinach ¥1,000 [CRL] [MLK] [SOY] [SUL] [V]
Toasted Brioche Crumbs

Desserts

Sky Farm Mint Chocolate and Pistachio Tart ¥1,600 [CRL] [MLK] [EGG] [SOY] [NT] [PRK]
Kinako Biscuit, Chocolate Crumble, Moss Sponge, Whipped Cream, Black Sesame Ice Cream

Pumpkin Brûlée ¥1,600 [MLK] [EGG] [SOY] [NT] [GF]
Pumpkin Chips, Vanilla Sauce, Chestnuts, Chocolate Ice Cream

Muscat Shine & Mascarpone Tart ¥1,600 [CRL] [MLK] [EGG] [SOY] [SUL] [NT] [PRK]
Yogurt Sorbet, Apricot Sauce, Feuilletine

Apple Galette ¥1,600 [CRL] [MLK] [EGG] [SOY] [NT] [PRK]
Vanilla Sauce, Meringue, Apple Jelly, Mixed Nuts, Cinnamon Ice Cream

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.