



Restaurant Week 2026

THREE-COURSE PRIX FIXE

Chef's Selection of Japanese A5 Wagyu

\$60

Select one from each course

前菜 | FIRST COURSE

Wagyu Tartare 和牛タルタル

Top round wagyu, onsen egg, green olive, mustard, onion, baguette slices

Roast Wagyu Salad 和牛サラダ

Chuck rib, burrata, organic greens, port wine, balsamic

Japanese Curry Bread 和牛カレーパン

Minced wagyu, curry spice, tarragon, cream

主菜 | SECOND COURSE

Wagyu Sukiyaki 和牛すき焼き

Wagyu striploin (80g), napa cabbage, chrysanthemum, tofu, mushroom, bean sprouts, sukiyaki broth. Served with rice

Wagyu Hamburg steak 和牛ハンバーグ

Teppan wagyu patty (150g), grated daikon, ponzu shoyu. Served with sautéed vegetable and rice

Wagyu Fried Cutlet 和牛カツ

*Wagyu ribeye tonkatsu (100g), Osaka-style house sauce. Served with cabbage salad and rice. **Additional +\$20***

Steak and Frites 和牛ステーキ

*Teppan wagyu ribeye steak (200g), ponzu shoyu. Served with house salad and fries. **Additional +\$50***

甘味 | THIRD COURSE

Basque cheesecake バスクチーズケーキ

Basques cheesecake with sake Leece, strawberry sauce

Coconut Biancomangiare ココナッツプリン

Coconut flan, mango and pineapple sauce, hint of rum

Chocolate Terrine チョコレートテリーヌ

Dark Chocolate with dark rum sauce

BEVERAGE PAIRING \$40

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness — especially if you are pregnant, elderly, or have certain medical conditions.