

ZEN – JAPANESE *Gastronomy*

Executive Miso-Glazed Grilled Black Cod

Alaska Black Cod marinated for 24hrs in miso, mirin and sake, grilled and wrapped with Japanese hoba leaves served with our homemade edamame shiso purée.

Crispy Sushi Rice

Perfectly crisped rice topped with your choice of premium spicy tuna tartar, salmon truffle tartar with black tobiko or yellowtail truffle tartar with truffle purée

Alaskan Lobster Tempura

Crispy lobster tempura served with tangy ponzu and creamy wasabi-infused mayo

Yakitori with Green Papaya Salsa

Juicy grilled chicken skewers glazed with Japanese tare sauce and green papaya salsa on the side

Gochuhang Glazed Chicken

Crispy chicken coated in a spicy-sweet Korean chili glaze

Pistachio-Miso Wagyu Short Ribs

Slow-braised short ribs served with our own luxurious pistachio-miso sauce

Black Truffle Wild Mushroom Rice

Fragrant rice combined with wild mushrooms and aromatic black truffle

Caramelised Miso-Glazed Eggplant

Roasted Japanese eggplant coated with a rich, sweet miso glaze and topped with mixed roasted sesame and chopped chives

Truffle Arancini

Truffle mushroom risotto stuffed with mozzarella and coated with Japanese breadcrumbs. Fried until golden brown

Mixed Stuffed Premium Olives

Olives with goat cheese, olives with tomato and anchovies, olives with chili peppers and tuna

Wagyu Sliders with Tofu Buns

Mini wagyu beef patties served in soft tofu buns with mozzarella and tonkatsu sauce

Artisanal Mochi Selection

A delightful assortment of handmade mochi with tropical mango and red bean paste

