

BASIC LUNCH

All basic lunch sets are served with Salad, Salmon Sashimi (3pcs), Japanese Pickle, Rice, Soup and Ice Cream.

UNAGI MANAMAN

Freshwater Eel grilled and glazed with a sweet and savory sauce. Tender and succulent Eel meat contrasts with the slightly crispy exterior and caramelised glaze.

Images are for illustrative purposes.

GINDARA SALVII

Black Cod (Gindara) is marinated and grilled with Saikyo Miso; a type of sweet white Miso that originates from the Kyoto region of Japan.

CHICKEN

Grilled bite-sized Chicken pieces glazed with a Tare sauce and served on a bamboo skewer.

Images are for illustrative purposes.

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SALMON

Flame-seared Salmon topped with a creamy Mayonnaise and fish roe mix.

SALMON

Pan-grilled Salmon fillet glazed with an original Tare sauce.

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EXECUTIVE LUNCH

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All executive lunch sets are served with Salad, Japanese Pickle, Rice, Soup and Ice Cream.

CHIRASHI

Selected sliced Sashimi-grade fish "Scattered" over a bed of Sushi rice.

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BARA CHILASHI

Cubed raw seafood marinated in an original in-house curated sauce and served over seasoned Sushi rice.

A4 WAGYU

Deep fried A4-grade Wagyu Beef cutlet seasoned with a tangy, sweet Katsu sauce.

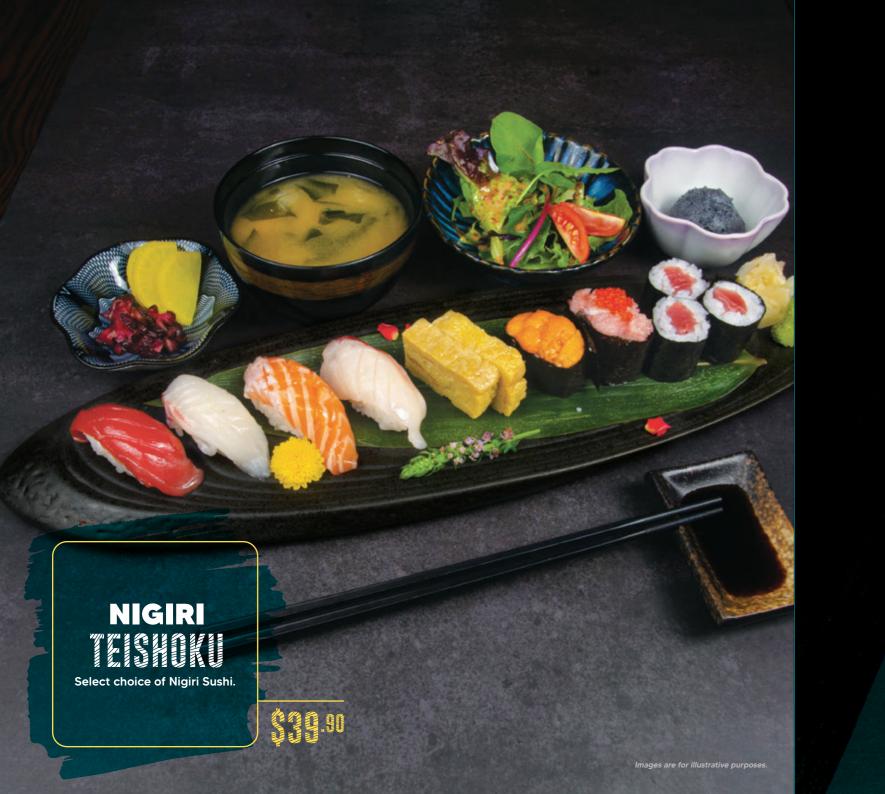
PREMIUM CHIRACHI

This signature dish features seasoned Sushi rice topped with 8 kinds of premium seafood, including Uni, Otoro, Madai, Aka Ebi and Hirame.

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BUTA MANUM

Tender chunks of succulent braised Pork belly coated in a savory soy sauce glaze.



WADAKIMASU いただきま

