Dinner Menu

Bread

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

Bites

Hiramasa Ceviche Spanish Ajo Blanco, Green Apple, Pickled Cucumber, Toasted Almond, Sky Farm Herb Oil, Micro Herbs	¥1,800	[FSH] [SOY] [NT] [ALC] [GF] [DF]
Roast Oyster Baked in Green Chili Herb Butter, Crispy Shallot	3pc ¥2,100	[CRL] [MLK] [FSH] [MOL] [SOY] [SUL] [GF]
Pastrami Croquettes Russian Dressing	2pc ¥1,300	[CRL] [MLK] [EGG] [MUS] [SOY] [SUL]
Truffle Mushroom Arancini Parmesan, Black Garlic Aioli	3pc ¥1,600	[CRL] [MLK] [EGG] [SOY] [SUL]
Crispy Calamari Pepper Mayonnaise, Lemon	¥1,600	[CRL] [EGG] [MOL] [SOY] [SUL]

Small Plates

Smoked Duck Carpaccio Marsala Reduction, Juniper Mayonnaise, Brioche Crouton Pickled Shallots	¥1,800	[CRL] [MLK] [EGG] [SOY] [SUL] [ALC]
Torched Carrot Tartare (Vegan Option Available) Sherry-Pickled Sultanas, Roasted Caraway, Charcoal Vinaigrette, Comté Cheese, Rye Crouton, Aioli, Roasted Pumpkin Seeds	¥1,600	[CRL] [MLK] [EGG] [MUS] [SUL] [ALC] [VE]
Chorizo & Seafood Ragu Aioli, The Sky Farm Salsa Verde, Toasted Baguette	¥1,800	[CRL] [EGG] [FSH] [SF] [MOL] [SOY] [SUL] [PRK] [DF]
Sautéed Wild Mushrooms Cauliflower Purée, Cured Egg Yolk, Crispy Onions, Parmesan Custard	¥1,600	[CRL] [MLK] [EGG] [SOY] [SUL] [ALC] [V]

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 Grain-Fed T-Bone	¥2,100 / 100g
Japanese Grain-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 Burnt Apple, Pickled Daikon, Anise Jus	¥4,500	[SOY] [SUL] [PRK] [GF] [DF]
200g Barbecue Tuna Steak Four Pepper Sauce from Chicken Jus, Crispy Potato	¥4,800	[CRL] [MLK] [EGG] [FSH] [SOY] [SUL]
170g Steamed Australian Barramundi Caponata, Crispy Chickpeas, Pine Nuts, Paprika Oil, Fresh Sky Farm Micro Herbs	¥4,500	[EGG] [FSH] [SOY] [SUL] [NT] [ALC] [GF] [DF]
Twice-Cooked Half Chicken Topped with Argentinian Red Chimichurri, Spicy Chorizo Crumbs, Lemon	¥4,800	[EGG] [SOY] [SUL] [PRK] [ALC] [DF]
Chargrilled Beef Burger 180g Beef Patty, Jalapeño Bacon Jam, Barbecue Mayonnaise, Emmental Cheese, Pickled Onion, Tomato, Pretzel Bun, Waffle Fries	¥4,200	[CRL] [MLK] [EGG] [SOY] [SUL] [PRK] [ALC]
Table36 Greek Lamb Salad Twice-Cooked Lamb Shoulder, Sliced Cucumber, Red Onion, Fresh and Semi-Dried Cherry Tomatoes, Roasted Bell Pepper, Olive Oil and Oregano Vinaigrette, Feta Cheese	¥6,300	[MLK] [SOY] [MUS] [SUL] [GF]
Roasted Pumpkin Rigatoni (Vegan Option Available) Hazelnut and Pumpkin Seed Granola, Garlic Chili Oil, Comte Cheese	¥3,500	[CRL] [MLK] [SOY] [SUL] [NT]

Sides

The Sky Farm Bitterleaf Salad Micro Greens, Fresh Herbs, Parmesan, Orange Dressing	¥900	[MLK] [SOY] [MUS] [SUL] [GF]
Charred Cabbage Babaganoush, Pickled Shallots, Fresh The Sky Farm Herbs Pine Nuts	¥1,100	[SOY] [SUL] [SES] [NT] [ALC] [VE] [GF] [DF]
House Seasoned Waffle Fries Aioli Mayonnaise (*Vegan Option Available)	¥1,100	[CRL] [EGG] [SOY] [SUL] [VE] [DF]
Fire-Roasted Pumpkin Sky Farm Gremolata, Roasted Almonds	¥1,100	[SOY] [SUL] [NT] [VE] [GF] [DF]
Mashed Potatoes Freshly Shaved Parmesan	¥1,200	[MLK] [SUL] [V] [GF]
Creamed Spinach Toasted Brioche Crumbs	¥1,000	[CRL] [MLK] [SOY] [SUL] [V]

Desserts

Sky Farm Mint Chocolate and Pistachio Tart Kinako Biscuit, Chocolate Crumble, Moss Sponge, Whipped Cream, Black Sesame Ice Cream	¥1,600	[CRL] [MLK] [EGG] [SOY] [NT] [PRK]
Chocolate Sticky Toffee Pudding Coffee Cookie Ice Cream, Chantilly Cream, Caramelized Hazelnuts, Crushed Pistachios	¥1,600	[CRL] [MLK] [EGG] [SOY] [NT]
Berry Pavlova Raspberry Sorbet, Mixed Berries, Berry Chips & Chantilly Cream	¥1,600	[CRL] [MLK] [SOY] [SUL]
Matcha Affogato Vanilla Ice Cream, Shiratama Rice Dumplings, Matcha Brownie, Matcha Chocolate Cup, Cookie Crumble, Azuki Beans & Chantilly Cream	¥1,600	[CRL] [MLK] [EGG] [SOY] [NT]
Yuzu Granita Shaved Yuzu Ice, Mixed Seasonal Berries	¥1,200	[SUL] [V] [VE] [GF] [DF]
Selection of Artisan Cheese Comte 24 Months , Buffalo Camembert, Fontina Pickled Vegetable, Grissini, Dried Fruits, Nuts, Apple Garlic Croutons	¥2,400	[CRL] [MLK] [SOY] [SUL] [SES] [NT]

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

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