

## DRINK SPECIALS

### WINE BY THE GLASS

Syltbar, Prosecco	12
Bottega Vinaia, Pinot Grigio, Trentino 15	12
Arinzano 'Hacienda', Tempranillo, Spain 12	12

### COCKTAILS

Lychee Martini   <i>Spring 44 Vodka &amp; Lychee</i>	14
Mia Margarita   <i>Corralejo Añejo, Passion Fruit, Honey, Shichimi</i>	14

### SAKE

Junmai Sake	10
Coconut Sake Fresca	12

### BEER

Sapporo	6
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### MOCKTAILS

Wild Orchid   <i>Black Orchid Tea, Elderflower Cordial, Blackberry &amp; Lemon</i>	8
Pepino   <i>Cucumber, Lychee, Pineapple &amp; Lemon</i>	8

## BAR LUNCH PRIX FIXE 35

### 1<sup>ST</sup> COURSE

*choice of*

Seasonal Mushroom Soup  
Green Salad & Baby Corn with Spicy Lemon Dressing  
Tuna Sashimi Salad with Matsuhisa Dressing\*  
Seafood Ceviche on Butter Lettuce\*

### 2<sup>ND</sup> COURSE

*choice of*

Assorted Sushi\*  
Rock Shrimp Tempura with Creamy Spicy Sauce  
Seared Arctic Char with Jalapeño Dressing\*  
Black Cod & Eggplant Miso  
Grilled Skirt Steak Anticucho Donburi\*  
Warm Mushroom Soba with Yuzu Dressing

### DESSERT

*choice of*

Whisky Cappuccino  
Chocolate Financier with Matcha Gelato  
House Made Gelato or Sorbet

*Exclusive for Bar Lounge from 11:30am to 5:00pm*

*Menu items are subject to change*

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*