

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 & 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 & Lemon</i>	8
Pepino <i>Cucumber, Lychee, Pineapple & Lemon</i>	8

BAR LUNCH PRIX FIXE 35

1ST 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*

2ND 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*