

# A la Carte Menu

## Premium Wagyu Beef Selection

## Oyster and Ceviche

<b>TUNA AND SALMON CEVICHE</b>	690
JAPANESE STYLE, ROASTED SESAME, GINGER, HOMEMADE TORTILLA CHIPS	
<b>HOKKAIDO SCALLOP CEVICHE</b>	800
PASSION FRUIT TIGER MILK, CAYENNE, CORIANDER	
<b>GILLARDEAU OYSTER "PAPILLON" (6 PCS.)</b>	1,450
MIGNONETTE, LEMON WEDGE	
<b>GILLARDEAU OYSTER "MARUGOME" (6 PCS.)</b>	1,650
MISO CREAM, NEGI PICKLE, CHILI OIL	

### TAJIMA MARBLING SCORE 5, GRAIN-FED

<b>TENDERLOIN (200 GR.)</b>	2,800
<b>STRIPLOIN (250 GR.)</b>	2,500
<b>RIB EYE (550 GR.)</b>	4,500
<b>PICANHA (250 GR.)</b>	2,100

ALL ABOVE MENUS ARE SERVED WITH A CHOICE OF TRUFFLE PASTA, FRENCH FRIES OR MASH POTATO AND A CHOICE OF RED WINE SAUCE, BLACK PEPPERCORN SAUCE OR CHIMICHURRI

## Japanese

<b>MYSTERY BOX</b>	1,890
A SURPRISE MYSTERY BOX OF CHEF'S SECRET BITES	
<b>TWINKLE GUNKAN HOTATE</b>	750
SALMON, HOKKAIDO SCALLOP, GOLDEN DASHI JELLY, SWEET PEPPER TARTARE, IKURA	
<b>UNAGI FOIE GRAS GUNKAN</b>	750
TERIYAKI SAUCE, TOBIKO ROE	
<b>WAGYU GUNKAN</b>	750
BEEF TENDERLOIN TARTAR, QUAIL EGG CONFIT, CRISPY POTATO	

## Appetisers

<b>SEEN TACO (2 PCS.)</b>	690
ALASKAN KING CRAB, GUACAMOLE, FISH CEVICHE, POMEGRANATE, WASABI MAYO	
<b>SPANISH OCTOPUS CARPACCIO</b>	790
GINGER VINAIGRETTE, CILANTRO, CHIVES	
<b>WAGYU BEEF CARPACCIO</b>	720
ARUGULA, PESTO SAUCE, PECORINO CHEESE	
<b>UNI &amp; WAGYU CARPACCIO</b>	850
TRUFFLED PONZU, UNI SAUCE	
<b>MINI LAMB CROQUETTES (6 PCS.)</b>	490
DIJON MUSTARD, MANGO, HONEY	
<b>CRUNCHY TIGER PRAWNS</b>	590
WITH GARLIC AIOLI	
<b>100% IBERICO BELLOTA PLATTER</b>	1,100
CHORIZO, SALCHICHON, LOMO EMBUCHADO, TOASTED WALNUT BREAD	
<b>CRISPY TAPIOCA</b>	390
CURED CHEESES, SPICY GUAVA PASTE	
<b>BURRATA AND ORGANIC HEIRLOOM TOMATO SALAD</b>	690
CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	
<b>SPICY TEMPURA CHICKEN</b>	480
HONDASHI CHILI MAYO	

## Chef Specials

### MEAT

<b>NIWATORI MISO CHICKEN</b>	1,150
TERIYAKI GLAZED, SEASONAL GARDEN VEGETABLES	
<b>BLACK ANGUS BEEF CHEEK</b>	1,450
BRAISED 18 HOURS, SMOKED MUSTARD, BABY CORN	
<b>BERKSHIRE PORK CHOP "ROSSINI"</b>	1,470
TRUFFLE MASHED POTATO, RED WINE SAUCE	
<b>AUSTRALIAN LAMB CHOP</b>	1,590
JAMAICAN JERK SPICES, BABY CORN, CHORIZO	

### FISH MARKET

<b>GRILLED MAINE LOBSTER SPAGHETTI</b>	2,350
ROASTED SEAFOOD TOMATO SAUCE, BASIL OIL	
<b>JUMBO PAN-SEARED HOKKAIDO SCALLOP</b>	1,500
BLACK GARLIC CAULIFLOWER, TRUFFLE SAUCE	
<b>BAKED ORA KING SALMON</b>	1,200
MISO GLAZED, CHARGRILLED BROCCOLINI, LEMON ESPUMA	
<b>ROASTED SNOW FISH</b>	1,450
SAFFRON SAUCE, CRUSHED POTATO, GARLIC CHIPS	
<b>ALASKAN KING CRAB RISOTTO</b>	1,650
LOBSTER BISQUE, ARUGULA, EBIKO ROE	

## Sides

<b>WINTER BLACK TRUFFLE (5 GR.)</b>	500
<b>PAN SEARED FOIE GRAS</b>	520
<b>TRUFFLE MASHED POTATO</b>	390
<b>BLANCHED BROCCOLINI HOLLANDAISE ESPUMA</b>	350
<b>FRENCH FRIES</b>	290
<b>TRUFFLED FRENCH FRIES</b>	390
<b>BABY CORNZOTTO</b>	290
<b>MASHED POTATO</b>	290

### APPETISERS

<b>YELLOWFIN TUNA TATAKI</b>	640
SUMISO SAUCE, JAPANESE ONION	
<b>SALMON TATAKI</b>	620
MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION	
<b>NEW STYLE SASHIMI</b>	730
SALMON, TUNA, HAMACHI, PONZU SAUCE, TRUFFLE OIL	
<b>WAGYU TENDERLOIN TARTAR</b>	590
CRISPY SHIZO, MISO SAUCE	

### MAKI (8 PCS.)

<b>MAINE LOBSTER ROLL</b>	980
PRAWN TEMPURA, CUCUMBER, AVOCADO, TAMAGOYAKI, MENTAICO MAYO	
<b>SPICY TUNA</b>	690
YELLOWFIN TUNA, CUCUMBER, TOASTED SESAME, NORI FURIKAKE	
<b>TORCHED SALMON ROLL</b>	690
SRIRACHA MAYO, IKURA	
<b>GOLDEN SPIDER ROLL</b>	790
SOFT SHELL CRAB TEMPURA, ASPARAGUS, CUCUMBER, TUNA, WASABI MAYO, GOLDEN BUBU	
<b>WAGYU STRIPLOIN ROLL</b>	950
TORCHED WAGYU, TERIYAKI SAUCE, EBIKO	
<b>PRAWN TEMPURA ROLL</b>	750
CHIPOTLE MAYO, CRISPY TEMPURA FLAKE, AVOCADO, TOBIKO	
<b>FUTOMAKI VEGGIE</b>	550
SALAD, ASPARAGUS, CUCUMBER, MARINATED ERYNGII, BUBU	

### PLATTER

<b>SEEN SASHIMI PLATTER</b>	10 PCS.	16 PCS.
	1,290	1,850

## Anytime Favorites

<b>GUACAMOLE</b>	690
SEENFUL GUACAMOLE SERVED WITH HOMEMADE TORTILLA CHIPS	
<b>MAINE LOBSTER CAESAR SALAD</b>	1,390
PANKO CRUMBLE, PICKLED SHALLOT	
<b>DUCK SALAD</b>	620
CRISPY DUCK, LETTUCE, ORANGE, POMEGRANATE, FENNEL, ONION CONFIT, WAFU SAUCE	
<b>IBERIAN CHEESES</b>	780
TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, BLUE CAVE, SEMI CURED MAHON, PINEAPPLE PASTE	
<b>BLACK TRUFFLE SPAGHETTI</b>	950
PARIS MUSHROOM, CREAMY PARMESAN SAUCE	
<b>TIGER PRAWNS &amp; CHAMPAGNE</b>	1,090
TAGLIATELLE PASTA, CREAM SAUCE	

## Dessert

### TIRAMISU BOMB 380

LADY FINGER, ESPRESSO, MASCARPONE CREAM, COFFEE LIQUEUR

### DARK CHOCOLATE VALRHONA TART 380

“TAINORI 64 %”

SALTED CARAMEL, ROASTED HAZELNUT, HAZELNUT ICE CREAM

### YUZU PAVLOVA 360

LEMON CURD, EXOTIC FRESH FRUIT, PASSION FRUIT SAUCE

### SEEN 100% CHOCOLATE CAVIAR 380

BELGIUM CHOCOLATE MOUSSE, CHERRY COMPOTE,  
CHOCOLATE CRUNCHY, HAZELNUT ICE CREAM

### BANANA & PEANUTS 340

CREAMY BANANA CAKE, PEANUT TOFFEE, COCONUT SORBET

### ICE CREAM & SORBET 240

MANGO, PASSION FRUIT, COCONUT, VANILLA, HAZELNUT, CHOCOLATE

### POP A CHERRY 950

CHERRY JUBILEE, RICH CHOCOLATE CAKE, TRIPLE ICE CREAM,  
MIXED BERRIES