

## RESTAURANT MONTH

\$70 per person ++

### COURSE 1

#### **Crispy Brussel Sprouts**

balsamic soy, toasted almonds

#### **Salmon Tataki**

with yuzu miso

#### **Green Salad**

miso dressing

### COURSE 2

#### **Truffle Chicken Gyoza**

cabbage, chives, black truffle

#### **Vegetable Roll**

cucumber, radish, yamagobo

#### **Spicy Tuna Crispy Rice**

spicy tuna tartare, green serrano

### COURSE 3

#### **Vegetables Yakiudon**

Stir Fried Noodles

#### **Salmon On Cedar**

sansho peppercorn sauce

#### **KFC – Katsuya Fried Chicken**

tossed in spicy gochujang sauce

### COURSE 4

#### **Chocolate Lave Cake**

chocolate lava cake, matcha ice cream

#### **Citrus Magnum**

white chocolate ricotta,  
whipped ganache, poppy seed  
sponge cake, pistachio

Should you have any dietary requirements or allergies, please notify your server.

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.

All prices displayed are subject to 10% VAT and 15% Service Charge