



INTRODUCES CHEF PARTNER

Reif Othman



SUMMER MENU BY CHEF PARTNER REIF OTHMAN

Bold flavors meet culinary craftsmanship



REISAI

THINLY SLICED RAW ANGUS BEEF | 18

yuzu garlic soy, nori powder, crispy nori G, S, SF

LIGHTLY SEARED WAGYU | 28

tahoon mayo, sukiyaki sauce, crispy rice G, S, SF

CRISPY BEEF SALAD | 22

Japanese mustard dressing, crispy potato G, S, SS, M

OCTOPUS CARPACCIO | 20

red yuzu koshu ponzu, shiso aioli G, S, SF

RAW TUNA | 22

sesame yuzu truffle dressing, umami tenkasu G, S, SS, SF

ONSAI

OCTOPUS KUSHIYAKI | 17

teriyaki yuzu koshu, onion relish G, S, SS, SF

WAGYU KATSU SANDO | 49

tonkatsu sauce, Japanese mustard mayo G, S, D, M

SHRIMP KATSU SANDO | 21

Japanese tartar sauce, tonkatsu sauce G, S, D, SS, SF

SHUSAI

WAGYU SHORT RIBS | 30

yakiniku sauce, spring onion salad G, S, SS, D, N

JOSPER ROASTED BONE MARROW | 21

grilled snow crab tartar, umeboshi butter, brioche buns G, S, D, SF

ROASTED LOBSTER | half 42 full 84

herb seaweed butter, umami crumb G, S, D, SF

DESSERT

MANGO ANKO | 16

honeycomb, azuki, white chocolate G, D, N

CLAP CHOCOLATE BAR | 14

milk chocolate 33%, lotus, caramel peanut G, D, N

G - gluten | S - soy | D - dairy | N - nuts | SF - shellfish | M - mustard | SS - sesame

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.