

## SASHIMI

Sake   salmon	19	Sashimi Moriawase	108
Madai   sea bream	24	8 kinds	
Akami   blue fin tuna	45	Sashimi Moriawase 12 kinds, premium	158
Chu-toro   blue fin mid fatty tuna	58		
Otoro   blue fin extra fatty tuna	68		
Uni   sea urchin	88		
Hotate   sea scallop	22		
Ama Ebi   sweet prawns	32		

#### SERVING EXCLUSIVELY TORIYAMA WAGYU \*

Hailing from picturesque foothills of Mt Akagi in the Gunma Prefecture of Japan, Toriyama wagyu is recognised for its delicate texture, rich aroma and refined flavour borne from the seasonal temperatures, stress-free and natural environment that the cows are carefully reared in.

# ZENSAL

COLD HOT Hiyashi Amela Tomato 16 Agedashi Tofu 18 Thinly sliced Japanese amela tomato, 'Burnt' wagyu beef sauce housemade sweet & sour sauce Sautéed Mushrooms 16 Hokkaido Hotate Carpaccio 36 Shoyu butter, ohba leaf Carpaccio of Hokkaido scallops, truffle slices, caviar, truffle shoyu Seafood Truffle Chawanmushi 28 White truffle sauce Toriyama A4 Wagyu 38 Kobujime Carpaccio 👕 28 Tempura Moriawase Kelp marinated wagyu beef carpaccio, Tiger prawns, wagyu tendon, narazuke pickles assorted vegetables, truffle salt Deep Fried Edamame 12 Edamame fried with wagyu fat, black pepper salt

# **TEPPANYAKI**

Sakura Chicken Kinome Yaki	28	Rock Lobster	98
Japanese pepper leaf grilled sakura chicken		Lobster, celeriac purée, capsicum sauce	
Hokkaido Scallops Hokkaido scallops, umami soy milk sauce	38	Miyoshi Wagyu Gyoza 🕆 Wagyu takana gyoza, chilli oil, white truffle sauce	28

# ROBATAYAKI

All items except Grilled Vegetables are applicable for 1-for-1 mains redemption

Grilled Vegetables Seasonal vegetables, chilli miso paste	18	A4 Tenderloin 120g 🕆 Most lean and tender, clean, rich in flavour	128
A4 Wagyu Striploin 120g ** Light marbling gives an intense natural flavour	88	Gindara Miso Yaki Grilled saikyo miso gindara	48
		Aged Ishihirame Nitsuke	68
A4 Wagyu Ribeye 120g ** Richly marbled, uniquely refined sweetness and aroma	98	Charcoal grilled and simmered aged turbot	

## POT

All items are applicable for 1-for-1 mains redemption

Sukiyaki A4 Wagyu 100g 108

Cast iron provides even heating through a rice wine sweetened rich shoyu stock

Shabu Shabu A4 Wagyu 100g 108

A simmering hotpot of mushroom broth, traditional sauces and garnishes

# SOUP

Aka Miso Soup 5

Dobinmushi 15

Traditional seafood broth served in dobin teapot

RICE

Hokkaido White Rice 5

Teppanyaki Garlic Fat Rice 8

### DONBURI

#### ROBATAYAKI-STYLE

All items are applicable for 1-for-1 mains redemption

Tendon Donburi \* 38

Wagyu tendon served with prawns, anago, onsen tamago, mixed mushrooms, eggplant, Japanese steamed rice

Wagyu Yakiniku Donburi \* 68

Charcoal grilled wagyu, housemade yakiniku sauce, fried mixed vegetables, onsen tamago, garlic fat rice

### TEPPANYAKI-STYLE

All items are applicable for 1-for-1 mains redemption

A4 Wagyu Sukiyaki Donburi 🕈 98

A4 wagyu beef, mixed mushrooms, Japanese leeks, egg yolk and burnt tofu sauce, Japanese steamed rice

A4 Wagyu Ribeye & 138
Tenderloin Donburi

A4 wagyu beef tenderloin and ribeye, foie gras, maitake mushrooms, uni, ikura, garlic fat rice

#### SASHIMI

All items are applicable for 1-for-1 mains redemption

Hokkai Donburi 58

Salmon, scallop, sweet shrimp, sea urchin, salmon roe, blue fin tuna, Japanese sushi rice

### **NOODIFS**

#### RAMEN

All items are applicable for 1-for-1 mains redemption

Wagyu Shoyu Ramen 👕

Shabu shabu wagyu beef, ajitsuke tamago, truffle paste

Wagyu Dry Ramen 🛣 58

58

Wagyu beef miso dry ramen, garlic, chives, egg yolk

Lobster Ramen 88

Charcoal grilled lobster tail, cherry tomatoes, sakura shrimps, lobster broth

Spicy Wagyu Miso Ramen \* 58

Simmered wagyu, mixed vegetables ramen, Hokkaido-Kyoto-Aichi spicy miso broth (non-spicy option available)

Spicy Seafood Miso Ramen 48

Mixed seafood and pan-fried Hokkaido scallops ramen, Hokkaido-Kyoto-Aichi spicy miso broth

(non-spicy option available)

#### UDON

Himi Udon (Hot) 12

Served in a hot broth

Himi Udon (Cold) 12

Pickled red wine rakkyo

# **DESSERT**

Matcha Cake 15 Artisanal Ice Cream or Sorbet 8

Matcha cream cake served with Ice cream: Matcha, Black Sesame, sakura ice cream Vanilla, Hokey Pokey

Sorbet: Momo, Yuzu
Warabi Mochi Trio 15

Warabi mochi (matcha, kinako and kuromitsu) with vanilla ice cream

Seasonal Fruits

Dlease ask your server for the

Please ask your server for the weekly cargo fruit from Japan

Prices are subject to 10% service charge and prevailing taxes