



p e t e r

THREE-COURSE MENU

9,600

APPETIZERS

Spanish Mackerel
White Miso Marinated, Burdock-Balsamic, Leek

or

Butternut Squash
Burrata, Girolles, Puntarelle

or

Cauliflower Soup
Crab Flan, Parsley, Anchovy Croutons

MAINS

Hokkaido Cod
Steamed, Cannellini Beans Salad, Onions

or

Kumejima Red Chicken
Roasted, Carrot Purée, Cavolo Nero, Brussels Sprouts

or

Japanese Beef Tenderloin
Grilled, Horseradish Crust, Canola Flower, Apple Vinegar

DESSERT

Baba
Unshu Mandarin Compote, Hazelnut Ice Cream

MAIN COURSE SUPPLEMENT		
Wagyu A3 Tenderloin	100 g	3,800
Wagyu A5 Tenderloin	100 g	5,000
Kobe Beef Sirloin	100 g	7,000

KYUSYU FOUR-COURSE MENU

16,500

Oita Kabosu-Yellowtail
Crudo, Citrus Salsa, Ear Fungus, Kelp Salt

Oita Shiitake and Cauliflower
Winter Black Truffle, Dukka

Saga Wagyu A5 Sirloin
Grilled, Sweet Potato, Spiced Red Wine Reduction

Amao Strawberry
Kumamoto Chestnut Crumble, Lemon, Milk Ice Cream, Balsamic Caramel

STARTERS

Carrot-Ginger Soup 1,700

Kale Caesar Salad 2,200
Romaine Lettuce, Atsugi Bacon, Croutons, Parmigiano

Butternut Squash 2,600
Burrata, Girolles, Puntarelle

Cobb Salad 2,800
Kanmuri Chicken, Classic Condiments

Date Farm Tuna Carpaccio 4,000
Avocado, Wasabi Mayonnaise, Japanese Condiments Seaweed

Ceviche 2,900
Fish of the Day, Scallops, Tiger's Milk, Passion Fruit

Red Snow Crab Cakes 3,300
Tsukemono Tartar Sauce

GRILLED WAGYU 150 g 200 g

Gifu Hida Beef A5, Tenderloin 15,000 19,000

Okayama Chiya Beef A5, Tenderloin 11,500 15,000

Ishigaki Beef A4, Rib Eye 9,800 13,000

Kobe Beef A4, Sirloin 17,000 22,000

SPECIALTIES

Wagyu A3, Tenderloin Milanese, Carrots 150g/ 8,800

Hokkaido Sakai Farm Lamb, Cooked 3 Ways 6,800

Yamagata Osawa Farm Pork 4,800
Tenderloin, Belly, Salsiccia, Pineapple Chutney, Coriander Yogurt

Kumejima Red Chicken 4,200
Roasted, Cannellini Beans, Cavolo Nero, Chorizo

Hokkaido Scallops 4,000
Seared, Kuruma Prawn, Lily Bulb Purée, Bacon

Fish of the Day Steak 4,300
Kagawa Olive Oil, Japanese Bottarga, Lemon Gelée

Hokkaido Salmon, Pan-Fried Light Béarnaise 3,900

Artisan Linguine AOP 3,400
Kumejima Kuruma Prawn Ragout, Piperade, Bottarga

SAUCES

Light Béarnaise **Red Wine Sauce**

Sansho Demi-Glace **Oita Kabosu-Yuzu Pepper**

Soy Sauce and Wasabi **Ponzu and Grated Daikon**

VEGETABLES 1,400

Oita Shiitake Mushrooms, Wheat Beer

Sautéed Spinach, Ginger, Lemon Zest

Sweet Potato, Purée, Chips, Caramelized Dice, Black Sesame

Cauliflower, Purée and Roasted, Dukka, Black Truffle

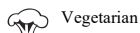
POTATOES 1,400

Peter-Style Fries or Sweet Potato Fries
(Cajun or Garlic Salt)

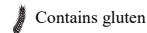
Dashi Potato Purée
Baby Baked Potatoes, Chorizo, Chives, Cream Rafinet



Contains nuts



Vegetarian



Contains gluten

Prices are subject to 8% consumption tax and 15% service charge.

