

SUIT

WEEKEND A LA CARTE MENU

– HAND DRIP –

Ninety Plus Perci N2 Panama Geisha
Anaerobic Washed
(Juicy, Citrus, Tropical Fruit)
120

Honduras Masaguara
Sherry Barrel Low Temp. Fermentation
(Vanilla Malt)
88

Colombia Castillo
Yeast Anaerobic
(Coconut, Creamy)
110

Panama Geisha
Washed
(Bergamont, White Blossom, Orange)
78

Retail Coffee Bean (50g) available

Full Suit Breakfast 148

Choose your Egg, Miso Mushroom, Quinoa Greens,
Sourdough toast, Pork sausage, Steaky bacon

Egg & Breakfast 088

Choose your egg, Miso mushroom, Greens, Sourdough

Suit Sourdough Pancake 088

Sourdough Pancake, Yuzu Cheese, Nutty sauce, Fruit, Agave

Frittata 088

Egg, Cheese, Market Green, Crème Fraîche

Curry Beef & Cheese Panini 068

Curry beef, Cheese, Sourdough toast

Ham & Cheese Panini 058

Mortadella, Cheese, Yuzu Koshu, Sourdough

Ume & Duck Sandwich 068

Shredded duck, Ume ketchup, Greens, Sourdough

Tamagoyaki Croissant 068

Tamagoyaki, Dashi mayo, Greens, Croissant

– SWEET –

Cocoa 088

Classic chocolate cake, Mousse, Nut

**Basque Style Cheesecake
w/ Ice Cream** 088

Daily Flavor, Check with staff in SUIT

Homemade Tiramisu 088

Homemade Coffee Liquor, Almond Tuile

**Sake Flight available of
tasting portion (50ml):**

3-glasses \$188

5-glasses \$238

Negi Potato Salad 078

Negi-egg mayo, Bacon, Sakura Ebi

Grill Green & Bottega 088

Market Green, Garlic Ponzu, Bottega

RFC 088

Yellow Chicken And Sercert

Squid & Chorizo 128

Chorizo foam, Pickle, Fried Yuba

Beef Tartare 138

Scallop, Cured yolk, Yuba, Garlic Ponzu

Scallop Fruit Salad, Yuzu Vinaigrette 158

Scallop, Fruits, Greens, Nut, Pickle

Yellow Chicken Char Siu, Chill Udon 178

Ume Shiso Char-Siu, Seaweed Salad, Leek Potato Soup

Pork collar, Sansho Onion 178

Pepper Onion Sauce, Greens, Sweet potato mash

Pesto Pasta e Baccala 138

Broccoli, Salted Fish, Cheese, Nut

Seared Salmon 178

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Almond, Brown Butter Miso