

SUIT

In Suit, we provide fusion style Western-Japanese dishes. From salad to charcoal-grilled main dish, the flavor compilation will not be repeat. Enjoy together with sake and the music we choose!

DINNER

From 6^{PM}

Spicy Edamame	058
Spicy Garlic, Konago	
Pi-dan Agedashi	068
Fermented egg mayo, Bonito	
Chickpea & Egg	068
Deep Fry chickpea, Onsen Egg, Nori Chip	
Grill Green & Bottega	088
Miso butter, Nori, Chili	
RFC	088
Yellow Chicken And Sercert	
Squid & Chorizo	128
Chorizo foam, Pickle, Fried Yuba	
Beef Tartare	138
Scallop, Cured yolk, Yuba, Garlic ponzu	
Foie Gras & Fruit Tomato	158
Miso foie gras, Fruit Tomato,	
Yaki Ori Poke	158
Hamachi, Akami, Scallop, Genmaicha Jelly, Daishi Mayo	
Curry Shrimp Gnocchi	168
Tiger prawn, Japanese style curry, Coriander	

Beef & Melon 238
5.5 Oz U.S Brant Beef, Melon, Potato, Morels

Yam & Hoi Mei 138
Dried seafood, XO BBQ sauce

Maguro Risotto 208
Blue Fin Tuna, Cured yolk, Wasabi pickle

Sea Bass 228
Fermented pineapple juice. Cherry tomato. Ikura. Tomatillo

Daily Pasta 228
Check with staff in SUIT

½ Yellow Chicken (Limited) 238
Aged koji Yellow Chicken, Grill Veggie

– SWEET –

Cocoa 088
Classic chocolate cake, Mousse, Nut

Banana, Caramel 088
Banana cake, Hojicha crumble, Rum caramel, Nut

Basque Style Cheesecake 068
Daily Flavor, Check with staff in SUIT

Roll cake with Ice Crème 068
Daily Flavor, Check with staff in SUIT

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

**3-glasses \$228
5-glasses \$328**