



GROUP MENUS

950 MAD/PERSON

This menu is designed for 5 guests and can be adjusted based on the total number of attendees

AMUSE-BOUCHE

EDAMAME SALTY
EDAMAME SPICY

STARTERS

FISH CARPACCIO
TUNA TATAKI SALAD
TUNA PIZZA
SHRIMP TEMPURA POPCORN
BEEF GYOZA
CRAB SPRING ROLLS
ASSORTED TEMPURA

SUSHI

SUSHI CHEF COMBO SELECTION

MAIN COURSE

ROBATA COMBO
EGGPLANT MISO
SAUTEED MUSHROOMS
STEAMED RICE

DESSERT

7TH HEAVEN

PLEASE NOTE THAT 5% SERVICE CHARGE WILL BE ADDED ON THE FINAL BILL



1150 MAD/PERSON

This menu is designed for 5 guests and can be adjusted based on the total number of attendees

AMUSE-BOUCHE

EDAMAME SALTY
EDAMAME SPICY

STARTERS

WAGYU CARPACCIO
FISH CARPACCIO
LOBSTER CARPACCIO
CEVICHE TRIO
SPICY TUNA TACOS
BEEF TACOS
SHRIMP TEMPURA POPCORN
BEEF GYOZA

SUSHI

SUSHI CHEF COMBO SELECTION

MAIN COURSE

BEEK KAKUNI
JAPANESE GRILLED EEL
ISHI YAKI TORO BOP ½
SPICY LOBSTER
LOBSTER RISOTTO

DESSERT

7TH HEAVEN

PLEASE NOTE THAT 5% SERVICE CHARGE WILL BE ADDED ON THE FINAL BILL



1550 MAD/PERSON

This menu is designed for 5 guests and can be adjusted based on the total number of attendees

AMUSE-BOUCHE

EDAMAME SALTY
EDAMAME SPICY

STARTERS

WAGYU CARPACCIO
FISH CARPACCIO
LOBSTER CARPACCIO
CEVICHE TRIO
SPICY TUNA TACOS
BEEF TACOS
SHRIMP TEMPURA POPCORN
BEEF GYOZA

SUSHI

SUSHI CHEF COMBO SELECTION

MAIN COURSE

WAGYU RIBEYE
BLACK ANGUS RIBEYE
2 x ½ SPICY LOBSTER
TRUFFLE MASHED
SAUTEED MUSHROOMS
SEASONAL VEGETABLES

DESSERT

7TH HEAVEN

PLEASE NOTE THAT 5% SERVICE CHARGE WILL BE ADDED ON THE FINAL BILL

