

# The Ocean

*"A journey from ocean freshness to the warmth of fire and iron"*

## **Carabineros Salad**

Carabineros Prawn Ceviche, Japanese Cucumber, Citrus, Chuka Wakame, Caviar



## **Sashimi Lovers**

Hamachi, Salmon, Tuna Sashimi



## **Avocado Crab and Salmon Maki Roll**

Crab Meat and Avocado wrapped in Salmon, Tarragon Sabayon, Ikura



## **Colossal Black Tiger Prawn**

Jumbo Tiger Prawn, Caramelized Onion, Jalapeño Sauce, Kumquat



## **Kamichicku A4 Japanese Beef**

A4 Japanese Beef, Da lat Vegetables, Fleur de sel, Kizami Wasabi Chimichurri, Garlic Chips



## **Gohan Set**

Garlic Fried Rice and Miso Soup



## **Ice Banana Parfait**

Banana Parfait, Peanut Brittle, Caramelized Banana, Butterscotch Sauce

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**7-Course Set Menu: VND3,600,000**

**Sake pairing: VND1,250,000**

**Wine pairing: VND1,550,000**

*Please let us know if you have any food allergies or special dietary needs*

*All prices are subject to 5% service charge & local tax*

# Discovery Menu

*"A journey through modern Korean elegance"*

## **Beef Tartare**

Crispy Bird's Nest, Hand-Cut Beef Tartare,  
Cured Salted Egg



## **Korean Wando Abalone**

Kimchi Beurre Blanc, Ginger & Yuzu Soy Sauce



## **Foie Gras**

Pineapple, Red Miso



## **Seafood Papillote**

Cod Fish, Clam, Tofu, Water Celery (Minari), Shiitake



## **Braised Wagyu Short Rib**

12 hrs. Sous - Vide Beef Short Rib, Potato Fondant,  
Asparagus, King Mushroom, Gochujang Glaze



## **Webfoot Octopus Fried Rice**

Beef with Red Pepper Paste



## **Caramelized Korean Pear with Grand Marnier Flambé**

Parmesan & Gruyère Tuile,  
Salted Ice Cream

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**7-Course Set Menu: VND3,000,000**

**Sake pairing: VND1,200,000**

**Wine pairing: VND1,450,000**

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# Degustation Menu

*"A journey through fire & flavors"*

## **Chawanmushi**

Japanese Egg Custard infused Beef Consommé



## **Grilled Unagi**

Vietnamese Fine Rice Vermicelli Noodles,  
Culantro, Pineapple, Kabayaki Sauce



## **Shimo Wagyu Beef Striploin Sukiyaki**

Silken Tofu, Crispy Egg Yolk, Sukiyaki Reduction



## **Cod Fish**

Aromatic Shallot Salsa,  
Crispy Garlic Flakes, Green Herb Aioli



## **Kidman Wagyu Beef Tenderloin**

Mixed Mushroom, Kizami Wasabi Chimichurri



## **Cold Somen Noodles**

Chilled Japanese Somen, Classic Mentsuyu



## **Crêpe Suzette**

Warm Flambéed Crêpe, Orange Sauce,  
Vanilla Ice Cream

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**7-Course Set Menu: VND2,000,000**

**Sake pairing: VND1,150,000**

**Wine pairing: VND1,250,000**

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# Created Your Own Set Menu

## A LA CARTE

"Feel Free to Choose the Menu Item You'd Like"

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### **Carabineros Salad** 750

Carabineros Prawn Ceviche, Japanese Cucumber, Citrus, Chuka Wakame, Caviar

### **Sashimi Lovers** 850

Hamachi, Salmon, Chutoro Sashimi and Fresh Oyster Royale

### **Colossal Black Tiger Prawn** 950

Jumbo Tiger Prawn, Caramelized Onion, Jalapeño Sauce, Kumquat

### **Black Cod Fish** 950

Cod Fish Fillet, Potato Fondant, Aromatic Shallot Salsa, Crispy Garlic Flakes, Green Herb Aioli

### **Kamichicku A4 Japanese Beef** 2,400

150gr A4 Japanese Beef, Da lat Vegetables, Kizami Wasabi Chimichurri, Fleur de Sel, Garlic Chips  
Served with Garlic Fried Rice and Miso Soup

### **The Surf & Turf** 2,200

**Australian Wagyu Tenderloin MBS 4/5  
& Nha Trang Lobster Tail**

Asparagus, Chicken Butter  
Served with Chilled Japanese Somen Noodles

### **Wagyu Beef Striploin Hibachi** 1,800

Kidman Wagyu Striploin, Da lat Vegetables, Kizami Wasabi Chimichurri, Fleur de Sel, Garlic Chip  
Served with Japanese Steamed Rice and Miso Soup

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