

# Korean Menu

## Yukhoe Korean Beef Tartare

Australian Black Angus Round Beef, Korean Pear, Sesame Oil, Soy Sauce, Garlic, Cured Egg Yolk, Kadaifi, Micro Green



## "Wando" Abalone

Braised Abalone, Seaweed Salad, Sake, Turnip, Konbu, Abalone Liver Sauce



## Yukjeon & Bibimbab

Australian Black Angus Round Beef, Steamed Rice, Assorted Namuls, Gochujang Sauce



## "Jeju" Halibut Jiri

Clam, Halibut Fillet, Napa Cabbage, Mushroom, Water Spinach



## Hikiniku Wagyu Steak Hamburger

Japonica Premium Steam Rice, Miso Soup, 65 Degree Poached Egg, Aged Soy Sauce, Kimchi, Wasabi, Mentaiko



## Caramelized Matcha Cube

Brioche Cube Caramelized, Inside Matcha Ganache, Vanilla Ice Cream and Sesame Biscuit

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**6-Course Set Menu: VND2,800,000**

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

**Wine pairing: VND1,350,000**

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

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

# Experience Menu

## Avocado Crab & Salmon Maki Roll

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

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## Carabineros Salad

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

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## Duck Foie Gras & Chicken

Seared Duck Foie Gras with Mix Berry Wine Sauce  
and Corn Fed Chicken with Mango Salsa

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## Colossal Black Tiger Prawn

Jumbo Tiger Prawn, Edamame Purée,  
Lemon Garlic Butter, Peas Shoots

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## Kamichicku A4 Japanese Beef

Dalat Vegetables, Wasabi, Tarragon Fleur de Sel,  
Garlic Chip, served with Garlic Fried Rice and Miso Soup

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## Vietnamese Coffee Cheese Cake

Caramel Sauce, Kinako Biscotti

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**6-Course Set Menu: VND3,200,000**

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

**Wine pairing: VND1,400,000**

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# Signature Menu

## French Oyster Royale

Freshly Shucked French Royale Oyster N3,  
Lemon Pepper Pearl, Ikura

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## Sashimi Lovers

Hamachi, Salmon, Chutoro Sashimi

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## Summer Salad

Roasted Beetroot, Fresh Strawberries, Heirloom Tomato,  
Arugula, Crumbled Feta Cheese, Crispy Parmesan Cheese,  
Walnuts, Balsamic Dressing

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## Black Cod Fish

Cod Fish Fillet, Baby Spinach, Tangerine, Grapefruit Salsa

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## Mulwarra Lamb Rack

Lamb Rack, Shiro Miso, Brocolini, Baby Carrot, Satsumaimo

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## The Surf & Turf

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

Asparagus, Chicken Butter  
Served with Cold Zaru Soba Noodles

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## Pineapple Flambé

Braised Pineapples, Yuzu Sorbet

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**7-Course Set Menu: VND3,800,000**

**Sake pairing: VND1,300,000**

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

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# Created Your Own Set Menu

## A LA CARTE

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

### Summer Salad 360

Roasted Beetroot, Fresh Strawberries, Heirloom Tomato, Arugula, Crumbled Feta Cheese, Crispy Parmesan Cheese, Walnuts, Balsamic Dressing



### Carabineros Salad 750

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



### Sashimi Lovers 850

Hamachi, Salmon, Chutoro Sashimi and Fresh Oyster Royale



### Colossal Black Tiger Prawn 950

Edamame Purée, Lemon Garlic Butter, Peas Shoots



### Black Cod Fish 950

Baby Spinach, Tangerine and Grapefruit Salsa



### Kamichicku A4 Japanese Beef 2,400

Dalat Vegetables, Wasabi, Tarragon Fleur de Sel, Garlic Chip, served with Garlic Fried Rice and Miso Soup



### Hikiniku Wagyu Steak Hamburger 1,600

Japonica Premium Steam Rice, Miso Soup, 65 Degree Poached Egg, Aged Soy Sauce, Kimchi, Wasabi, Mentaiko



### The Surf & Turf 2,200

Australian Wagyu Tenderloin Mbs 4/5 & Nha Trang Lobster Tail

Asparagus, Chicken Butter  
Served with Cold Zaru Soba Noodles

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