## LATE NIGHT MENU

## APPETIZER

| 101. Fish \& Chips |  |  |
| :--- | ---: | :--- |
| Served with Malt Vinegar and Tartar Sauce |  | $¥ 2,640$ |
| 102. Appetizer Plate |  |  |
| Selection of Cheese, Smoked Salmon, |  |  |
| Chorizo Salami, Olive, Prosciutto |  |  |$\quad$ 2,860

## SANDWICHES AND BURGERS

110. Club Sandwich (a) 3,080

Chicken Breast, Omelette, Bacon, Tomato and Lettuce

*Sandwiches is complemented with potato chips
111. Cheese Burger ..... 3,520
175 g Domestic Beef Burger, Sesame Bun, Cheddar Cheese, Lettuce, Tomato and Pickles Please allow at least 20 minutes of preparation time.
112. Add Bacon ..... 330
*All Burgers Are Complemented with French Fries, Tomato Ketchup and MustardPlease ask our server for any additional condiments.

## JAPANESE SPECIALITIES

113. Tonkatsu ..... $¥ 3,960$
Pan Fried Pork Loin, Rice, Miso Soup and Japanese Pickles
114. Grilled Fish ..... 3,960
Grilled Fish, Rice, Miso Soup and Japanese Pickles
Cod Roe, Salmon, Kombu
With Miso Soup and Japanese Pickles
MAIN COURSES
115. Grilled New Zealand Beef ..... Jン 8,030 Tenderloin (150g)
Complemented with Your Choice of Daily Vegetables, Daily Potatoes or Steamed Rice. Please allow at least 20 minutes of preparation time.
116. Pan-fried Seabream ..... 3,190
With Seasonal Vegetables and Tomato Sauce
117. Beef and Vegetable Curry ..... 3,410
Japanese Style
Chinese Style (Boiled ChickenDried Shrimps, Ginger and Coriander)Or
Japanese Style (One Soft-boiled Egg,Dried Sour Plum and Japanese Pickles)
118. Wheat Noodle Soup ..... 2,750
With Prawn Tempura and Egg
119. Seasonal Ramen Chinese Noodles ..... 2,200
DESSERT
120. Assorted Fruit ..... 3,080
121. Matcha Pannacotta ..... 1,760
122. Crème Caramel Brûlée ..... 1,320
123. Tiramisù ..... 1,760
124. Apple Pie ..... 1,760
125. Chocolate Brownie ..... 1,760
126. Macaroon Plate ..... 1,980
Assorted 6 Pieces of Macaroon
127. Ice Cream ..... 1,100
