

# Food Menu

The Bar

KA  
KU  
RE

## NUTS & SNACKS - Ideal for nibbling with your favorite cocktails -

<b>Pistachio</b>	8
<b>Satay Cashew Nuts</b>	8
<b>Wasabi Nuts</b>	8
<b>Raspberry Dark Chocolate Almonds</b>	9

## PICKLES - Delicately seasoned for a refreshing palate cleanser -

<b>Hyotan (Whimsical Gourd Pickles)</b>	11
<b>Oshinko (Assorted Japanese Pickles - 5 Varieties)</b>	16

## FINGER FOODS - Perfect for sharing & snacking -

<b>Tatami Iwashi (Grilled Sardine Mat)</b>	14
<b>Eihire (Grilled Skate Fin)</b>	16
<b>Ebi-katsu Brioche Sando (Crispy Prawn Sandwich)</b>	34

## Cheese & MEAT - Savory selections to pair with beverages -

<b>Cheese Platter</b>	42
<b>Parma Ham with Nagaimo &amp; Black Shichimi</b>	48

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## SEAFOOD - A collection of seafood delights -

<b>Chopped Toro with Uni and Ikura</b>	35
<b>Seasonal Sashimi (4 kinds - 2 pieces each)</b>	120

## HOT DISHES - Hot favorites for a fulfilling experience -

<b>Curry Chicken Lollipop (5 pieces)</b>	16
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## RICE DISHES - Perfect single servings for a satisfying meal -

<b>Mini Miyazaki Wagyu Curry Rice</b>	48
<b>Mini Three-color Don (Uni, Ikura, Toro Donburi)</b>	62

## DESSERT - Sweet treats to end your meal on a high note -

<b>Tahitian Vanilla Burnt Cheesecake (Good for 2 persons)</b>	24
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