

# Food Menu

The Bar

KA  
KU  
RE

## NUTS & SNACKS – Perfectly paired with cocktails -

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<b>Pistachio</b>	8
<b>Wasabi Nuts</b>	8
<b>Raspberry Dark Chocolate Almonds</b>	9
<b>Olive Mix</b> ( <i>Marinated green &amp; Coquillos olives</i> )	8
<b>Beef Biltong</b> ( <i>Australian grass-fed beef, air-dried &amp; sliced</i> )	12

## PICKLES - A refreshing palate cleanser -

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<b>Hyotan</b> ( <i>Fortunate gourd pickles</i> )	11
<b>Oshinko</b> ( <i>Assorted Japanese pickles</i> )	16

## FINGER FOODS - Perfect for sharing -

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<b>Tatami Iwashi</b> ( <i>Grilled sardine sheet</i> )	14
<b>Eihire</b> ( <i>Grilled skate fin</i> )	16
<b>Ebi-katsu Brioche Sando</b> ( <i>Crispy prawn sandwich</i> )	39

## Cheese & MEAT – Finest savory pairings –

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<b>Cheese Platter</b>	42
<b>Parma Ham</b>	48

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## SEAFOOD – *Raw treasures from sea to table -*

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

## HOT DISHES - *Hot specialties -*

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<b>Curry Chicken Lollipop</b> (5 pieces)	16
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## RICE BOWLS - *Individually portion to perfection -*

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<b>Mini Wagyu Curry Rice</b> (with Mangetsu™ JP premium yolk)	48
<b>Mini Chirashi Don</b> (Chef's selection of sashimi on rice)	52

## DESSERTS - *Sweet finals -*

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<b>Warabi Mochi</b> (Japanese bracken jelly with soybean dust)	8
<b>Tahitian Vanilla Burnt Cheesecake</b> (Good for 2 person)	19