

## WEEKLY SPECIALS

Each main comes with a seasonal soup or mini green salad and a choice of soft drink.  
Please ask your server about drink options.

### **Katya's Mortadella Focaccia Sandwich**

prosciutto, burrata cheese, dried tomato spread  
roasted peach salad with tomato basil caviar

2,970

### **Hawaiian Grilled Beef Plate**

soy marinated grape fed beef, guava barbecue sauce, macadamia nuts  
pineapple rice, lomi lomi salmon and macaroni salad

3,800

### **Yukke-Sushi Bowl and Eggplant Agedashi**

salmon, shrimp, amberjack, egg york, wasabi flying fish roe, macadamia nuts, sea grass

3,630

### **Noru's Garden Harmony Plate**

house crafted green curry, mixed beans, braised mushrooms, almonds, walnuts  
avocado, carrot râpées, mixed brown rice

2,860

## BEVERAGES

**Sparkling NV Guy de Forez Brut Tradition Nature**, Les Riceys, Champagne, France

glass 1,540 · bottle 9,240

**Sparkling Chandon Garden Spritz**, Australia

glass 990

**Rosé 2022 Château d'Esclans Whispering Angel Rosé**, Côtes de Provence, France

glass 990

**White 2021 Tassajara Chardonnay**, Monterey, California

glass 970 · bottle 4,850

**Red 2022 Thorne & Daughters Copper Pinot Noir**, Western Cape, South Africa

glass 970 · bottle 4,850

**Suntory Draft Triple Nama**

480

All prices include 10% consumption tax.

Please discuss any food allergies or dietary requirements with your server.

The weekly lunch special is not designed for sharing and should be ordered per person.