

## 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.

### Spring Green Tagliolini

house-crafted komatsuna pasta, matcha sauce, pistachios, pecorino cheese,  
seasonal vegetables, sansho leaf bread

2,820

### J's Fish Sandwich

pan-fried sea bass, old bay seasoning, brioche buns, wasabi tartar sauce,  
red onion pickles, parmesan-crusting asparagus fries

3,260

### Stuffed Red Pepper with Layered Potato Gratin

beef- and goat cheese-stuffed bell pepper, feta cheese potato gratin,  
piquillo béchamel sauce, greens and red onion salad

3,120

### Asian Deep-Fried Chicken Platter

chicken breast da ji pai, tofu and glass noodle bansansoo,  
bamboo okowa rice, pineapple and passion fruit salsa

2,920

## BEVERAGES

### Sparkling NV Guy de Forez Brut Reserve,

Les Riceys, Champagne, France

glass 1,540 · bottle 9,240

### Sparkling Chandon Garden Spritz,

Australia

glass 990

### White 2021 Elesko Rizling Rýnský,

Malé Karpaty, Slovakia

glass 970 · bottle 4,850

### Red 2021 Rall Wines Syrah,

Swartland, South Africa

glass 970 · bottle 4,850

### Sparkling Edenvale Sparkling Cuvee,

Australia (alcohol-free)

bottle (200ml) 880

### 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.