

# paraphrase.

## Ala Carte Menu

<b>Pickle Platter</b>	10
Seasonal House Pickles	
<b>Potato Salad</b>	10
Mayo, Mustard, Furikake	
<b>Fried Cauliflower</b>	10
Dijonaise	
<b>Chicken Skewers (per skewer)</b>	
Tare, Salt, Yuzu Kosho	
- Lower Thigh	6
- Upper Thigh	6
- Oyster	6
- Heart	6
- Liver	6
- Gizzard	6
<b>Pork Skewers (3pcs)</b>	16
Chili Garlic Crisp, Leek	
<b>Gyutan Don</b>	18
Beef Tongue, Leek, Onions, Rice	
<b>Staff Meal</b>	Market Price
The finest dish of the day	

Check out our board for more seasonal items.

# paraphrase.

## Ala Carte Menu

### -On the Grill-

**Steak Friz (250g)** 42

Angus Sirloin, Fries, Peppercorn Sauce

**Iberico Pork Collar (250g)** 42

Sweet Potatoes

**Hokkaido Pork Belly (250g)** 48

Housemade Kimchi

**Hamachi Collar** 38

Yuzu Kosho, Lemon

**Swordfish Loin** 36

Spice Rub, Citrus Salsa, Charred Greens

**Cabbage** 18

Labneh, Furikake, Chili Crisp, Green Oil

**Umami Mushroom** 16

Oyster, Shimeji, Pimiento de Espelette

**Broccolini** 18

Labneh, Green Oil, Fried Shallots

### Add Ons

Rice +3

Kimchi +5

Fries +10

# paraphrase.

## Sake

	Glass	Bottle
<b>Shinomine Moromi Nigori</b> Junmai Daiginjo Muroka Nama Genshu Nigori Nara Prefecture Notes: Freshly-Steamed Rice, Balanced, Off-dry Unlike most Nigoris on the market, this Nigori is all about balance. Slightly spritzy upon opening - nigori is when the brewer adds back the filtered rice to create a rich, cloudy and food-friendly sake.	18	118
<b>Hanatome Jundaidai</b> Junmai Muroka Nama Yamahai Genshu Daiginjo Nara Prefecture Notes: Apples, Grapefruit, Smooth Acid Finish A young gun of the old school, Teruaki Hashimoto relies on his instinct and experience rather than charts and graphs to make terroir-driven sakes full of ripe tropical notes and umami. The Jundaidai is full of flavour and character, unlike most other Junmai Daiginjos on the market.	22	138
<b>Chochin Shinbunshi 60</b> Junmai Muroka Nama Genshu Aichi Prefecture Notes: Complex, Energetic, Off-dry Shinbunshi means newspaper - which was used to protect the sake from UV rays before refrigeration was invented. The brewery continues making in such small quantities that they have no need to design a new, modern label.	24	148

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## Sake

	Glass	Bottle
<b>Yuho Yamaoroshi</b>	18	118

Junmai Ginjo Muroka Nama Genshu

Ishikawa Prefecture

Notes: Caramel, Complex, Umami

When Miho Fujita took over her family's brewery, it was on the brink of collapse. Today, together with toji Toshiaki Yokomichi, they brew food-friendly sake that they love to drink themselves. Yamaoroshi is a form of kimoto, whereby natural yeasts are harnessed to yield a complex and umami-driven sake.

<b>Dohkan Umeshu</b>	18	118
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Unfiltered Umeshu

Wakayama Prefecture

Notes: Sweet, Tangy

Ota Shuzo was established in 1874, when samurais and feudal lords reigned. This Dohkan Umeshu was made by infusing a 1 year old sake with ao (green) ume from Wakayama and korizato (rock sugar) for about 6 months or so and then bottle aged until release, giving this umeshu a depth of flavour.

Notes:

Junmai - No additional Alcohol added to the process

Muroka - No charcoal filtration -more flavour

Nama - Unpasteurized - more flavour

Genshu - Undiluted

Nigori - Cloudy Sake

Curated with Julian Goh of Fossa Provisions

# paraphrase.

## White Wine

Bottle

### **P'tit Grobis 2022**

98

Nicolas Chemarin | Beaujolais, France

Chardonnay

An introduction to skin contact or orange wine. 5 days on skin contact is Nicolas's response to the typically austere chardonnay grown on granitic soils of Beaujolais. Notes of tropical fruits such as mango and pineapples.

### **Cuvée Kurt #03 N.V**

118

Weingut Wolf | Pfalz, Germany

Riesling, Kerner, Silvaner, Sauvignon Blanc, Chardonnay, Weissburgunder, Grauburgunder, Scheurebe

Cuvée Kurt #03 is our first foray outside out France, this field blend unlike most, is 1 Litre of understated fun with structure and complexity and a nice refreshing acidity.

### **Schlouk 2020**

108

Domaine Geschickt | Alsace, France

Gewurztraminer, Riesling

Schlouk means a sip in Alsatian dialect and its named after a little touch of Riesling into this bottle of Gewurztraminer for a touch of acidity. Aromatic with notes of ginger flower, lychee and dried roses.

### **Schlouk 2020**

128

Domaine Geschickt | Alsace, France

Gewurztraminer, Riesling

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## Red Wine

Bottle

### Beaujolais Printemps 2022

98

Séléné | Beaujolais, France

Gamay

A spring release of beaujolais, with a slightly shorter maceration time giving rise to a fresher wine with lower tannins. Notes of fresh red fruits makes this a perfect pairing for our grilled skewers.

### L'Estampe 2020

89

Domaine Coquelicot | Southwest, France

Merlot

Typical but atypical, this example of Merlot is grown on limestone soils which is quite different to the ones you'd find in Bordeaux, together with the light press and the low intervention winemaking, results in a fruit driven example with reduced sensations of tannins.

### Garnatxa 2022

118

Recerca | Roussillon, France

Grenache Noir

True to their mission of reinterpreting native varieties of the region, Garnatxa is made with old Grenache Noir with a very light press and aged in fibreglass tanks. Garnatxa is a flavourful wine which retains its dark fruit notes with smoother tannins.

### Ormiale 18+19

138

Ormiale | Bordeaux, France

Merlot, Cabernet Franc

Reflecting the hot vintages of 2018 and 2019 with low yields Fabrice of Ormiale decided to blend the two wines together. With longer ageing in barrels and stainless steel tanks there is minimal impact of oak on the wine leaving it a pure expression of the grapes with notes of plum, prunes and black berry with a touch of Spice.