



Omakase - Bar Only-

150

with sake matching

210

Local fresh Oyster

Best Fresh Oyster from Local Market with topping;
Black tobiko, truffle oil, Ice plant, yuzu soy (ponzu)

Chef's Selection Sashimi

Best Quality, Chef's Selection - Fish of the day

DESHIN Ine Junmai / Fukui, JPN (Cold)

Smoked Halibut-Fin Salad

Smoked Halibut-fin (Engawa) with spring onion, radish, micro herb and
Homemade Yuzu dressing.

Dassai 45 Junmai Daiginjo / Yamaguchi, JPN (Cold)

Blue cheese & truffle chawanmushi

Traditional Japanese egg custard with truffle oil & blue cheese

OZEKI Rai Junmai / Hyogo, JPN (Warm)

A5 Wagyu & Caviar Tartare with Rice crunch

MB9 Wagyu beef & Beluga Caviar tartare with Rice crunch

IPPIN Junmai / Ibaraki, JPN (Warm)

Special Yaki Selection

Chef's special selection of our "Binchotan" char-grilled dishes

URAKASUMI Junmai / Miyagi, JPN (Cold)

Mini YTB ramen

Creamy chicken broth with seasonal vegetable toppings and soy egg, homemade
char siu.

YTB D.Platter

YTB signature dessert platter.



YTB Signature Dinner

110

Oyster San

Local fresh oyster with shibazuke jelly, ice plant and yuzu soy

Otsumami

Wagyu tataki, 2 kinds of YTB sashimi and grilled octopus with onion jam

Blue cheese & truffle chawanmushi

Traditional Japanese egg custard with truffle oil & blue cheese

Agedashi yuba & Mentaiko

Deep fried tofu skin with savoury dashi and top with spicy cod roe

Wagyu sushi

With Beluga Caviar & YTB tare sauce

Chef's Yakitori selection

Chef Selection of 3 kinds

Mini YTB ramen

Creamy chicken broth with seasonal vegetable toppings and soy egg, homemade char siu.

Monaka - Matcha & Mochi

Matcha flavour semifreddo monaka sandwich with red bean paste, strawberry, Mochi