

LILOTANG

SMALL & ROBATA

Fresh oysters, Lime Ponzu [4]	18
Quail Kara-Age, Sweet Sansho Soy [4]	18
Umami-jime Snapper Sashimi, Josephine Pear, Heirloom Tomato 🌸	15
Chargrilled Baby Octopus, Mizuna, Pinenuts, Karashi Su Miso	15
Sashimi Tuna, Avocado, Wasabi, Soy 🌸	15
Wagyu, Cured Blue Mackerel Sushi [6]	20

ROBATA ALLOWS A COMBINATION OF DELICATE COOKING AND RESPECT FOR INGREDIENTS BY GRILLING SLOWLY OVER HOT WHITE BINCHOTAN CHARCOAL BURNT AT OVER 400°C

Chicken Meat Ball, Creamy Egg [2]	13
Ox Tongue, Pickled Daikon, Sansho Shichimi Salt [4]	11
Chicken Thigh skewers, Inherited Homemade Yakitori Sauce [4]	14
Pork Belly skewers, Yuzu Kosho Miso [4] 🌸	14

SET MENU

🌸 Signature Dish Tasting Menu [2-12 people]	80pp
Sake Tasting Flight	40pp

MAIN

Black Cod Saikyo Miso Yaki [2] 🌸	32
Chargrilled Wagyu Sirloin, Herb Miso	48
Lamb Backstrap, Eggplant, Potato, Spicy Wasabi Vinaigrette	33
Pork Spare Ribs, Pickled Cabbage, Black Pepper, Balsamic, Soy [4]	30
Chargrilled Prawns, Shiso Amazu, Wakame [4] 🌸	34
Duck Breast Sukiyaki, Tempura Egg 🌸	31
Kaki-Age Tempura Rice	3.5pp

VEGETABLES

Cauliflower, Walnut Dengaku Miso	8
Roast Umami Vegetables, Orange Miso, Orange Pot 🌸	13
Shitake, Enokitake and King Brown Mushrooms, Selected Special Soy	12
Chargrilled Cabbage, Anchovy Garlic Dressing, Semi Dried Tomato 🌸	13
Medley of Cherry Tomato, Moro Miso, Shiso	11

DESSERT

Sticky Mochi-mochi Tofu, Green Tea Ice Cream	12
Roast Fuji Apple, Yuzu Ice Cream, Walnuts, Honey Umeshu	15
Houji Tea Smooth Pudding, Candied Sweet Potato	12