

❖ APPERITIF ❖

Sake Martini	66	Sakura Bellini	68
Ume Negroni	56	Lima mule	64
Pink Geisha	62	Kappa San	58

❖ SAKIZUKE NIBBLES ❖

TARTAR CHIPS

Crispy home made potato chips with a variety of fillings and sauces

Seared beef with spicy miso	25
Tuna akami with yaki miso	25
Salmon with spicy miso	22
Yellowtail with jalapeno mayonnaise	22
Lobster with jalapeno mayonnaise	25
King crab with jalapeno mayonnaise	23
Mixed vegetable wasabi jalapeno sauce (v)	18

SOUPS

Miso soup with tofu and wakame	24
Spicy mixed seafood miso soup with coriander	34
Mixed mushroom miso soup with white truffle oil (v)	28

❖ NIGIRI SUSHI ❖

DININGS SIGNATURE NIGIRI A LA CARTE (Per piece)

Zuke style akami topped with kizami wasabi	29
Zuke style salmon topped with caramelized onion soy jam	27
Seared yellowtail belly topped with yuzu Kosyo	28
Seabass with pickled turnip and sakura salt	29
Grouper with yuzu kosyo and lemon	33
Edomae shrimp with yuzu oboro	33
Lobster topped with seared jalapeno mayonnaise	45
Uzaku style fresh water eel with tosazu pickled cucumber	33
King crab tempura with sweet soy and spicy sesame sauce	39
Seared beef topped with foie gras and sweet soy	39
Seared beef topped with truffle salsa and ponzu jelly	33

DININGS SIGNATURE NIGIRI PLATTER MORIAWASE

Chef's selection of assorted nigiri moriawase

Sushi mori 5	145	Yasai mori 5 (v)	75
Sushi mori 8	250	Sakana mori 5	150

VEGETABLE NIGIRI A LA CARTE (Per piece)

Avocado (v)	15	Pickled daikon (v)	15
Shitake mushroom (v)	15	Pickled turnip (v)	15

dinings

❖ COLD SYUKO DISHES ❖

OYSTERS

Oysters with caviar | 3 pieces 110 | per piece 37
Served with raspberry tosazu, yuzu lemon garlic, ponzu sauce

DININGS STYLE SASHIMI APPETIZERS

Yellowtail sashimi with caviar and yuzu lemon garlic	75
Grouper sakura tiradito	72
Seabass carpaccio with truffle salsa and ponzu jelly	94
Tuna akami tataki with smoked miso	78
Chef's selection of wasabi cured tartare with caviar and Wasabi jalapeno sauce (ask your waiter for today's selection)	
Dinings style sashimi appetizer moriawase (per person)	115
5 Kinds of Dinings signature appetizer	

SALAD

Wasabi Caesar salad with yuzu Kosyo croutons	58
Kelp salad with tosazu vinaigrette or ponzu sauce (v)	49
Japanese soba noodle salad with goma-dare sauce	54
Seared lobster salad half 98 whole 178	

TRADITIONAL NIGIRI AND SASHIMI A LA CARTE (Per piece)

Tuna akami	26	Lobster	41
Salmon	24	Crystal shrimp	29
Yellowtail	26	King crab	25
Sea bass	25	Eel	29
Grouper	29	Omelette	24

❖ SUSHI ROLL ❖

DININGS STYLE OPEN SUSHI ROLL (6 pieces)

An exclusive Dinings creation; sushi rolls are made with sushi rice then cut. The specially chosen 'fillings' are then placed on top.

Spicy tuna with spicy sesame sauce	75
Eel and foie gras with sweet soy sauce	135
Double crab with lemon garlic and jalapeno mayonnaise	118
Lobster tempura with sweet chilli soy and spicy sesame sauce	140
Grilled vegetable with truffle vinaigrette (v)	59

DININGS CLASSICS SUSHI ROLLS (6 pieces)

"Spicy salmon" with yaki miso sauce	72
Crispy yellowtail with jalapeno mayonnaise	75
Shrimp tempura with sweet soy	78

❖ HOT SYUKO DISHES ❖

TRADITIONAL HOT SYUKO DISHES

Double cooked aubergine "nasu-miso" (v)	44
Deep fried "agedashi-tofu"	
With shrimp and umadashi	54
With shojin umadashi (v)	39

TEMPURA

"Yasai-ten" vegetable tempura with spiced miso (v)	59
Shrimp tempura with tendashi sauce	79
Lobster tempura with 3 dipping sauces	half 98 whole 178

DININGS STYLE HOT SYUKO DISHES

Grilled vegetable with truffle miso ceviche sauce (v)	72
Dinings style mini burger buns (per piece)	52
Teriyaki beef	
Smoked black cod	
Pan-fried grouper with miso butter ponzu	98
Grilled black cod chilli garlic marinade (150gm)	164
Dashi poached beef with cho-jang sauce	113
Grilled poussin with yuzu kosyo	79
Dinings style roasted beef	158
with wasabi-cream cheese and warishita sauce	

TEMAKI HAND ROLL (Per piece)

Your chioce of fish tartare hand roll with wasabi and tosa-soy

Tuna	47	Yellowtail	47
Salmon	43	Grilled Vegetable	34

BUSINESS LUNCH (Lunch Time Only)

Served with chilled edamame with spicy citrus dip, spinach and seaweed salad goma-ae style and miso soup with tofu and wakame

Teriyaki salmon bento box "makuno-uchi"	90
Served with vegetable tempura, selection of sashimi & rice	
Dinings vegetarian bento box "shojin"	110
6 Kinds of Dinings signature vegetarian dishes in 2 layers of bento box	
Dinings special bento box "syokado"	160
6 kinds of Dinings signature dishes in 2 layers of bento box	
"Ten-don"	120
Shrimp & mixed vegetable tempura on the bed of steamed rice	
"Shabu-shabu donburi"	130
Dashi poached sliced beef on a bed of steamed rice	
"Chirashi-donburi"	140
Assorted sashimi on a bed of sushi rice	
"Sushi-mori"	150
Chef's selection of nigiri and roll 13 pieces	