



Oyster and Ceviche

TRUFFLE TROUBLE CEVICHE	800
WHITE FISH, SHRIMP, CALAMARI, AVOCADO, RED ONION, CORIANDER, BLACK TRUFFLE TIGER MILK TOBIKO, UNI MAYONNAISE, TAPIOCA	
SCALLOP & GREEN APPLE CEVICHE	850
NORI SEAWEEED TIGER MILK, CORN TOSTADO, RED ONION, CORIANDER	
GILLARDEAU OYSTER “PAPILLON” (6 PCS.)	1,450
MIGNONETTE, LEMON WEDGE GILLARDEAU	
OYSTER “MARUGOME” (6 PCS.)	1,650
MISO CREAM, PICKLED NEGI, CHILLI OIL	

Appetisers

SEEN TACO (2 PCS.)	690
ALASKAN KING CRAB, GUACAMOLE, FISH CEVICHE, POMEGRANATE, WASABI MAYO	
SPANISH OCTOPUS CARPACCIO	790
GINGER VINAIGRETTE, CILANTRO, CHIVES	
WAGYU BEEF CARPACCIO	720
ARUGULA, PESTO SAUCE, PECORINO	
UNI & WAGYU CARPACCIO	850
TRUFFLED PONZU, UNI SAUCE	
MINI LAMB CROQUETTE	600
MUSTARD DIJON CREAM, MANGO GEL, AMARANTH	
CRUNCHY TIGER PRAWNS	590
GARLIC AIOLI	
ROASTED GOLDEN BEET CARPACCIO	500
HERBY VINAIGRETTE, MESCLUN SALAD, PICKLED RED RADISH, PARSLEY OIL	
CRISPY TAPIOCA	390
CURED CHEESES, SPICY GUAVA PASTE	
BURRATA AND ORGANIC HEIRLOOM	690
TOMATO SALAD, CALAMANSI DRESSING, YUZU PASTE, CHARCOAL POWDER	
SPICY TEMPURA CHICKEN	480
HONDASHI CHILLI MAYO	

Anytime Favourites

GUACAMOLE	690
SEENFUL GUACAMOLE SERVED WITH HOMEMADE TORTILLA CHIPS	
MAINE LOBSTER CAESAR SALAD	1,390
PANKO CRUMB, PICKLED SHALLOT	
SEEN SMOKED SALAD	500
SMOKED ROMAINE, CRISPY GARLIC, JALAPENO & EDAMAME DRESSING, PARMESAN CHEESE	
CHILEAN BLUE MUSSELS	750
SAUTEED BLUE MUSSELS, SPICY BISQUE SAUCE, SCALLIONS, LEMON WEDGE	
BLACK TRUFFLE SPAGHETTI	950
PARIS MUSHROOM, CREAMY PARMESAN SAUCE	
TIGER PRAWNS & CHAMPAGNE	1,090
TAGLIATELLE PASTA, TOBIKO CREAM SAUCE	

A la Carte Menu

Premium Wagyu Beef Selection

TAJIMA MARBLING SCORE 5, GRAIN-FED

TENDERLOIN (200 GR.)	2,800
STRIPLOIN (250 GR.)	2,500
RIB EYE (550 GR.)	4,500
PICANHA (250 GR.)	2,100

ALL ABOVE MENUS ARE SERVED WITH A CHOICE OF TRUFFLE PASTA, FRENCH FRIES OR MASHED POTATO AND A CHOICE OF RED WINE SAUCE, BLACK PEPPERCORN SAUCE OR CHIMICHURRI

Chef Specials

MEAT

NIWATORI MISO CHICKEN	1,150
TERIYAKI GLAZED, SEASONAL GARDEN VEGETABLES	
BLACK ANGUS BEEF CHEEK AL TEQUILA	1,450
BEEF CHEEK MARINATED WITH PONZU AND TEQUILA, JALAPENO MASHED POTATO	
BERKSHIRE PORK CHOP “ROSSINI”	1,470
TRUFFLE MASHED POTATO, RED WINE SAUCE	
AUSTRALIAN LAMB CHOP	1,590
JAMAICAN JERK SPICES, BABY CORN, GRILLED CHORIZO	

FISH MARKET

MAINE LOBSTER SPAGHETTI	2,350
ROASTED SEAFOOD TOMATO SAUCE, BASIL OIL	
PLANCHA SEARED HOKKAIDO SCALLOPS	1,450
MEXICAN CHORIZO FOAM, CRISPY CHILLI, CHEESE TUILE, SALMON ROE	
BAKED ORA KING SALMON	1,200
GRILLED SALMON, TUSCAN CREAM SAUCE, AGUACHILE FOAM, PICKLED CUCUMBER, RED ONION, CORIANDER MICROGREENS	
BRANZINO A LA BULLABESA	1,500
ROASTED SNOW FISH, CRAB BULLABESA, CHIVES, MUSTARD SEED	
ALASKAN KING CRAB RISOTTO	1,650
LOBSTER BISQUE, ARUGULA, EBIKO ROE	

Sides

WINTER BLACK TRUFFLE (5 GR.)	500
PAN SEARED FOIE GRAS	520
TRUFFLE MASHED POTATO	390
BLANCHED BROCCOLINI HOLLANDAISE ESPUMA	350
FRENCH FRIES	290
TRUFFLE FRENCH FRIES	390
BABY CORNZOTTO	290
SWEET POTATO FRIES WITH HUANCAINA SAUCE	290

BY OLIVIER DA COSTA

Japanese

JAPANESE MYSTERY BOX	1,890
A SURPRISE MYSTERY BOX OF CHEF’S SECRET BITES	
TWINKLE GUNKAN HOTATE	750
SALMON, HOKKAIDO SCALLOP, GOLDEN DASHI JELLY, SWEET PEPPER TARTARE, IKURA	
UNAGI FOIE GRAS GUNKAN	750
TERIYAKI SAUCE, TOBIKO ROE	
WAGYU GUNKAN	750
BEEF TENDERLOIN TARTARE, QUAIL EGG CONFIT, CRISPY POTATO	

APPETISERS

YELLOWFIN TUNA TATAKI	640
SUMISO SAUCE, JAPANESE ONION	
SALMON TATAKI	620
MARINATED SCOTTISH SALMON, SRIRACHA SAUCE, SPRING ONION	
NEW STYLE SASHIMI	730
SALMON, TUNA, HAMACHI, PONZU SAUCE, TRUFFLE OIL	
WAGYU TENDERLOIN TARTARE	590
CRISPY SHISO, MISO SAUCE	

MAKI (8 PCS.)

MAINE LOBSTER ROLL	980
PRAWN TEMPURA, CUCUMBER, AVOCADO, TAMAGOYAKI, MENTAICO MAYO	
SPICY TUNA	690
YELLOWFIN TUNA, CUCUMBER, TOASTED SESAME, NORI FURIKAKE	
VOLCANO ROLL	850
CRISPY SHRIMP, CREAM CHEESE, SCALLION, TUNA, CHIPOTLE CRAB SALAD, MASAGO	
GOLDEN SPIDER ROLL	790
SOFT SHELL CRAB TEMPURA, ASPARAGUS, CUCUMBER, TUNA, WASABI MAYO, GOLDEN BUBU	
WAGYU BRISKET ROLL	950
HAMACHI, CREAM CHEESE, AVOCADO, GRILLED BELL PEPPER, ACEVICHADO SAUCE	
FLAME ROLL	700
SMOKED SALMON, OSAKI KANI, TEMPURA FLAKES, SALMON ROE, CHIMICHURRI SAUCE	
FUTOMAKI VEGGIE	550
SALAD, ASPARAGUS, CUCUMBER, MARINATED ERYNGII, BUBU	

PLATTER

SEEN SASHIMI PLATTER	10 PCS.	16 PCS
	1,290	1,850
IBERIAN CHEESES & 100% IBERICO BELLOTA PLATTER		1,500
TRUFFLE MANCHEGO, IDIAZABAL, SMOKED BRIE, PINEAPPLE PASTE BLACK TRUFFLE CHORIZO, SALCHICHON, LOMO EMBUCHADO, TOASTED WALNUT BREAD		



DESSERT

 SEEN 100% CHOCOLATE CAVIAR	380
BELGIAN CHOCOLATE MOUSSE, CHERRY COMPOTE, CHOCOLATE CRUNCHY, HAZELNUT ICE CREAM	
TIRAMISU BOMB	380
LADY FINGER, ESPRESSO, MASCARPONE CREAM, COFFEE LIQUEUR	
DARK CHOCOLATE VALRHONA TART "TAINORI 64 %"	380
SALTED CARAMEL, ROASTED HAZELNUT, HAZELNUT ICE CREAM	
BABY BANANA	360
CARAMELIZED BANANA, PHILADELPHIA CHEESE MOUSSE OPALYS 33% VALRHONA CHOCOLATE	
COCONUT BOUNTY CHURROS	340
COCONUT WITH CHOCOLATE CHURROS, SALTED CARAMEL, SHREDDED COCONUT	
ICE CREAM & SORBET	240
MANGO, PASSION FRUIT, COCONUT, VANILLA, HAZELNUT, CHOCOLATE	
 POP A CHERRY	950
CHERRY JUBILEE, RICH CHOCOLATE CAKE, TRIPLE ICE CREAM, MIXED BERRIES	