

TRUFFLE MONTH

Truffles are a rare and delicious form of mushrooms, grown underground at the base of either oak or hazelnut trees. Often taking up to four years to mature, the farming process is complex and the retrieval of the truffles requires specially trained dogs or pigs to identify the unique aromas under the soil. It's for these reasons that truffles are considered a rare delicacy.

OUR TRUFFLE DISHES

Japanese loin lwachiku Wagyu MBS 12 Nigiri, truffle & yakiniku sauce	30
Crispy sushi rice, blue fin tuna tora, tomatillo salsa & truffle	35
Wagyu Sir Harry beef tataki MBS 7, crispy potato & truffle ponzu dressing	56
lwachiku Wagyu steak & truffle sauce	145
Add on shaved truffle 5g	30