



## WINE & CHAMPAGNE PAIRINGS

### CHEESE SELECTION

|       |                                                                                                  |
|-------|--------------------------------------------------------------------------------------------------|
| 1 100 | Parmigiano Reggiano 24 Months<br>Gorgonzola Dolce<br>Truffle Manchego<br>Pecorino Romano<br>Brie |
|-------|--------------------------------------------------------------------------------------------------|

### CAVIAR SELECTION

|              |                 |
|--------------|-----------------|
| 30 g / 2 900 | Kaluga Caviar   |
| 30 g / 2 500 | Oscietra Caviar |
| 50 g / 800   | Salmon Roe      |

### SEASONAL FRUIT SELECTION

|     |            |
|-----|------------|
| 450 | Individual |
| 750 | To share   |

### COLD CUTS

|                      |     |
|----------------------|-----|
| Parma Ham            | 950 |
| Veal Roast Beef      |     |
| Coppa                |     |
| Salami Felino        |     |
| Pistachio Mortadella |     |

### ● FINE DE CLAIRE OYSTERS

|                                                        |     |
|--------------------------------------------------------|-----|
| Classic / Signature                                    | 250 |
| Apple champagne granita,<br>oscietra caviar, shiso oil | 350 |

## STARTERS

|     |                                                                                                                                                                                                       |
|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 350 | Truffle Baked Potato Stones <br><i>Wasabi emulsion, itameshi salsa verde, seaweed powder, fresh black truffle.</i> |
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|     |                                                                                                                                                                                                                |
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| 630 | Burrata and stracciatella <br>with Three Tomato Textures<br><i>Cherry tomato confit, tomato emulsion, tomato marmalade.</i> |
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|     |                                                                                                                                                                                                   |
|-----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 650 | Hamachi Crudo <br><i>Coconut-lime sauce, ikura, shiso oil, lime zest, seasonal vegetables, pickled ginger.</i> |
|-----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

|     |                                                                                                                     |
|-----|---------------------------------------------------------------------------------------------------------------------|
| 520 | Tuna / Watermelon sashimi<br><i>Black sesame dressing, stracciatella, crispy black rice, fried shiso and basil.</i> |
|-----|---------------------------------------------------------------------------------------------------------------------|

|     |                                                                                       |
|-----|---------------------------------------------------------------------------------------|
| 550 | Chicken liver pate<br><i>Strawberry champagne brined, pistachio, strawberry ponzu</i> |
|-----|---------------------------------------------------------------------------------------|

|   |                                                                                                                     |     |
|---|---------------------------------------------------------------------------------------------------------------------|-----|
| ● | Hokkaido Scallop & Cauliflower<br><i>Cauliflower purée, brown butter lemon sauce, hazelnut crumble, lemon zest.</i> | 720 |
|---|---------------------------------------------------------------------------------------------------------------------|-----|

|     |                                                                                                |     |
|-----|------------------------------------------------------------------------------------------------|-----|
| ○ ● | Wagyu Beef Carpaccio<br><i>Cured egg yolk jam, burnt onion ponzu, Parmesan, crispy capers.</i> | 670 |
|-----|------------------------------------------------------------------------------------------------|-----|

|   |                                                                                                                               |     |
|---|-------------------------------------------------------------------------------------------------------------------------------|-----|
| ○ | Wagyu Beef Tartare<br><i>Truffle soy dressing, feta &amp; black garlic cream, crispy nori rice chip, fresh black truffle.</i> | 620 |
|---|-------------------------------------------------------------------------------------------------------------------------------|-----|

|   |                                                                           |     |
|---|---------------------------------------------------------------------------|-----|
| ● | Red Shrimp Carpaccio<br><i>Tofu cream, strawberry ponzu, lobster oil.</i> | 980 |
|---|---------------------------------------------------------------------------|-----|

|   |                                                                                             |     |
|---|---------------------------------------------------------------------------------------------|-----|
| ● | Salmon Tartare<br><i>Avocado cream, yuzu sesame dressing, crispy nori rice chip, ikura.</i> | 560 |
|---|---------------------------------------------------------------------------------------------|-----|



 Vegetarian



● Premium Caviar  
● Supplement Available 550



○ Fresh Black Truffle  
○ Supplement Available 250



## SALADS

|     |                                                                                                                                        |
|-----|----------------------------------------------------------------------------------------------------------------------------------------|
| 830 | <b>Seafood Salad</b> ●<br><i>Citrus cream, tuna tataki, shrimp, mussels, squid, garden vegetables, crispy quinoa, bottarga, ikura.</i> |
| 770 | <b>Beef &amp; Grilled Romaine</b> ○<br><i>Grilled baby romaine, crispy mushrooms, nori Caesar dressing, Parmesan, nori crunch.</i>     |
| 850 | <b>Hokkaido Scallop &amp; Lime Feta Cream</b> ●<br><i>Seasonal vegetables, pickled shallots, bottarga.</i>                             |
| 880 | <b>Shrimp &amp; Pear Miso</b> ●<br><i>Miso vinaigrette, pear, avocado, seasonal greens, pecan crumble.</i>                             |

## SOUPS

|   |                                                                                                                |     |
|---|----------------------------------------------------------------------------------------------------------------|-----|
| ● | <b>Watermelon Gazpacho with King Crab</b><br><i>Fresh watermelon, king crab, stracciatella, shiso oil.</i>     | 480 |
| ● | <b>Corn Crème Soup with Imperial Prawn</b><br><i>Ebiko caviar, prawn oil, yuzu caramel popcorn, shiso oil.</i> | 850 |

## PASTA

|       |                                                                                                                 |
|-------|-----------------------------------------------------------------------------------------------------------------|
| 1 400 | <b>Oscietra Caviar &amp; Scallop</b> ●<br><i>Yuzu butter emulsion, lemon zest, shiso oil.</i>                   |
| 750   | <b>Foie Gras &amp; Duck</b> ○<br><i>Duck jus with miso and soy sauce, burnt orange zest, hazelnut crumble.</i>  |
| 1 200 | <b>Imperial Prawn Pasta</b> ●<br><i>Bisque lemon sauce, cherry, shrimp oil.</i>                                 |
| 1 100 | <b>King Crab Pasta</b> ●<br><i>Creamy soy sauce with herbs, miso beurre blanc, caramelised angel mushrooms.</i> |

## RISOTTO

|     |                                                                                                                    |       |
|-----|--------------------------------------------------------------------------------------------------------------------|-------|
| ●   | <b>Uni Risotto</b><br><i>Citrus dashi butter emulsion, bottarga.</i>                                               | 980   |
| ●   | <b>Hokkaido Scallop Risotto</b><br><i>Umeshu emulsion, goji berries, yuzu gel.</i>                                 | 950   |
| ●   | <b>Red Shrimp Risotto</b><br><i>Yuzu beurre blanc, strawberry ponzu gel, matcha salt flakes, black rice crisp.</i> | 1 300 |
|     | <b>Beef Terrine Risotto</b><br><i>Beetroot risotto, ponzu demi-glace, goji berry gel.</i>                          | 720   |
| 🍄 ○ | <b>Porcini &amp; Truffle Risotto</b><br><i>Fresh black truffle, truffle brown butter mascarpone.</i>               | 650   |



🍄 Vegetarian



● Premium Caviar  
● Supplement Available 550



○ Fresh Black Truffle  
○ Supplement Available 250



## MAIN COURSES

|       |                                                                                                    |
|-------|----------------------------------------------------------------------------------------------------|
| 980   | <b>Tagliata Tenderloin</b> ○                                                                       |
|       | <i>Onion demi-glace, truffle potato pavé, wasabi salsa verde, grilled king oyster mushroom.</i>    |
| 980   | <b>Octopus Tentacle Roll</b>                                                                       |
|       | <i>Tomato emulsion, crispy smashed potatoes, black garlic and seaweed butter, wasabi emulsion.</i> |
| 780   | <b>Seabass</b> ●                                                                                   |
|       | <i>Yuzu miso beurre blanc, fennel and celery salad, onion ponzu, shiso oil.</i>                    |
| 1 850 | <b>Beef Rossini</b> ○ ●                                                                            |
|       | <i>Tenderloin, Fresh black truffle, Foie gras, Oscietra caviar, truffle jus.</i>                   |
| 680   | <b>Duck Leg Confit</b> ○                                                                           |
|       | <i>Parsnip purée, cherry demi-glace, port wine cherry sauce, parsnip chip, herb oil.</i>           |
| 680   | <b>Braised Beef Cheek</b>                                                                          |
|       | <i>Sweet potato and coconut purée, tamarind demi-glace, red wine jus, garlic chip.</i>             |
| 680   | <b>Spring Chicken</b> ○                                                                            |
|       | <i>Grilled corn purée, edamame, oyster mushrooms, truffle butter sauce.</i>                        |

## GRILL

SERVED WITH GARDEN FLAME-COOKED VEGETABLES AND BLACK GARLIC CREAM, CHIMICHURRI, TRUFFLE BUTTER.

|                                           |             |
|-------------------------------------------|-------------|
| Wagyu Ribeye                              | 3 890       |
| Wagyu Striploin                           | 3 890       |
| Wagyu Tomahawk<br>(average weight 1800gr) | 100 g / 600 |

## SIDE DISHES

|     |                                                                      |                                                               |     |
|-----|----------------------------------------------------------------------|---------------------------------------------------------------|-----|
| 320 | <b>Cauliflower steak</b> ○ ♣                                         | ♣ Broccolini, Pistachio & Feta Cream<br>Umeshu herb emulsion. | 370 |
|     | <i>Cauliflower cream, truffle-porcini sauce, fresh black truffle</i> |                                                               |     |
| 250 | <b>Truffle Mashed Potatoes</b> ○ ♣                                   | ♣ Grilled Vegetables<br>Itameshi salsa verde.                 | 300 |
|     | <i>Fresh black truffle.</i>                                          |                                                               |     |
|     |                                                                      | ○ ♣ French Fries<br>Fresh black truffle mayonnaise.           | 250 |



♣ Vegetarian



● Premium Caviar  
● Supplement Available 550



○ Fresh Black Truffle  
○ Supplement Available 250

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## DESSERTS



### Seasonal Fruit Signature

*White chocolate, mascarpone cream, fruit sauce, crumble.*

580

### Chocolate Lava Cake

*Cherry red wine sauce, brandy, seasonal sorbet.*

800

### Crispy Mille-Feuille

*Vanilla cream, berry sorbet, raspberry sauce.*

450

### Miso Caramel Choux

*Seasonal berries, dark chocolate.*

850



 Vegetarian



 Premium Caviar  
● Supplement Available 550



 Fresh Black Truffle  
○ Supplement Available 250

All prices are subject to 10% service charge and 7% VAT

SASHIMI  
SELECTION

|       |                      |
|-------|----------------------|
| 330   | Salmon               |
| 980   | Akami Bluefin Tuna   |
| 980   | Chutoro Bluefin Tuna |
| 1 100 | Otoro Bluefin Tuna   |
| 470   | Hamachi              |
| 750   | Hokkaido Scallop     |
| 420   | Amaebi               |

SASHIMI SETS

|       |                                                                                                        |
|-------|--------------------------------------------------------------------------------------------------------|
| 1 500 | Mini Sashimi<br>Salmon, Bluefin Tuna, Hamachi,<br>Scallop, Amaebi                                      |
| 4 500 | Jumbo Sashimi<br>Salmon, Akami Bluefin Tuna,<br>Otoro Bluefin Tuna, Hamachi,<br>Scallop, Amaebi, Ikura |

CUCUMBER  
GUNKAN SELECTION

|                                                                                                      |     |
|------------------------------------------------------------------------------------------------------|-----|
| Salmon Roe Gunkan<br>Sushi rice, fresh wasabi,<br>salmon roe, cucumber slice.                        | 200 |
| Uni Gunkan<br>Sushi rice, fresh wasabi,<br>cucumber slice.                                           | 520 |
| Uni & Salmon Roe Gunkan<br>Sushi rice, fresh wasabi,<br>cucumber slice.                              | 440 |
| Uni & Black Caviar Gunkan<br>Sushi rice, fresh wasabi,<br>cucumber slice.                            | 950 |
| Scallop & Amaebi Gunkan<br>Sushi rice, fresh wasabi,<br>avocado mousse, yuzu gel,<br>cucumber slice. | 320 |
| Spicy Salmon Gunkan<br>Sushi rice, fresh wasabi,<br>guacamole mousse, salmon roe,<br>cucumber slice  | 200 |
| Spicy Tuna Gunkan<br>Sushi rice, fresh wasabi, avocado<br>mousse, ebiko, cucumber slice.             | 250 |

HAND ROLL MENU

|     |                                                                                                             |                                                                                                                              |     |
|-----|-------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------|-----|
| 250 | Salmon Hand Roll<br>Sushi rice, nori, feta<br>black garlic, salmon roe,<br>mustard cress, crispy nori.      | Scallop Hand Roll<br>Sushi rice, nori, strawberry gel,<br>avocado mousse, salmon roe,<br>mustard cress, crispy nori.         | 470 |
| 470 | Tuna Hand Roll<br>Sushi rice, nori, truffle mayo,<br>fresh truffle, seaweed caviar,<br>crispy nori.         | Amaebi Hand Roll<br>Sushi rice, nori, black garlic<br>cream, yuzu gel, avocado mousse,<br>red amaranth cress, crispy nori.   | 350 |
| 280 | Hamachi Hand Roll<br>Sushi rice, nori, wasabi<br>emulsion, pickled jalapeño,<br>crispy nori, red sorrel.    | Wagyu Hand Roll<br>Sushi rice, nori, grilled wagyu<br>tenderloin, truffle mayo, fresh<br>truffle, black caviar, crispy nori. | 470 |
| 250 | Unagi Hand Roll<br>Sushi rice, nori, unagi sauce,<br>roasted sesame, crispy nori,<br>Japanese spring onion. | Uni Hand Roll<br>Sushi rice, nori, uni,<br>foie gras mousse, crispy nori.                                                    | 820 |



## CLC NIGIRI SELECTION

|     |                                                                                                        |                                                                                                                |     |
|-----|--------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|-----|
| 150 | <b>Salmon Nigiri</b><br><i>Sushi rice, fresh wasabi, feta black garlic, salmon roe, mustard cress.</i> | <b>Unagi Nigiri</b><br><i>Sushi rice, fresh wasabi, grilled unagi, unagi sauce, spring onion, sesame seed.</i> | 150 |
| 330 | <b>Bluefin Akami Nigiri</b><br><i>Sushi rice, fresh wasabi, truffle aioli, fresh truffle.</i>          | <b>Scallop Nigiri</b><br><i>Sushi rice, fresh wasabi, strawberry gel, mustard cress.</i>                       | 180 |
| 380 | <b>Bluefin Chutoro Nigiri</b><br><i>Sushi rice, fresh wasabi, foie gras mousse, fresh truffle.</i>     | <b>Amaebi Nigiri</b><br><i>Sushi rice, fresh wasabi, black garlic cream, red sorrel, yuzu gel.</i>             | 200 |
| 480 | <b>Bluefin Otoro Nigiri</b><br><i>Sushi rice, fresh wasabi, foie gras mousse, black caviar.</i>        | <b>Uni Nigiri (Sea Urchin)</b><br><i>Sushi rice, fresh wasabi, black caviar, gold leaf, foie gras mousse.</i>  | 550 |
| 150 | <b>Hamachi Nigiri</b><br><i>Sushi rice, fresh wasabi, wasabi emulsion, pickled jalapeño.</i>           | <b>Avocado Nigiri</b><br><i>Sushi rice, roasted sesame.</i>                                                    | 100 |

## PREMIUM NIGIRI SETS

|     |                                                                                                                       |                                                                                                                         |       |
|-----|-----------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|-------|
| 950 | <b>Mini Set (8 Pieces)</b><br><i>Salmon, Akami tuna, Chutoro tuna, Hamachi, Scallop, Amaebi, Unagi, Ikura gunkan.</i> | <b>Jumbo Set (16 Pieces)</b><br><i>Salmon, Akami tuna, Chutoro tuna, Hamachi, Scallop, Amaebi, Unagi, Ikura gunkan.</i> | 1 900 |
|-----|-----------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|-------|

## CLC DONBURI

(Served with miso soup)

|       |                                                                                                                                        |                                                                                                                                                                      |       |
|-------|----------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 720   | <b>Salmon Don</b><br><i>Sushi rice, Norwegian salmon, teriyaki sauce, egg yolk, salmon roe, bonito flakes, crispy nori.</i>            | <b>Seafood Don</b><br><i>Sushi rice, salmon, bluefin tuna, hamachi, unagi, amaebi, salmon roe, egg yolk, teriyaki sauce, bonito flakes, crispy nori.</i>             | 1 300 |
| 1 490 | <b>Bluefin Tuna Don</b><br><i>Sushi rice, bluefin tuna, teriyaki sauce, salmon roe, egg yolk, bonito flakes, crispy nori.</i>          | <b>Grilled Hotate Don</b><br><i>Sushi rice, Hokkaido scallops, amaebi, salmon roe, sea urchin, teriyaki sauce, bonito flakes, crispy nori.</i>                       | 1 490 |
| 950   | <b>Unagi Don</b><br><i>Japanese rice, grilled eel, unagi sauce, roasted sesame, Japanese spring onion, bonito flakes, crispy nori.</i> | <b>Wagyu Don</b><br><i>Japanese rice, grilled wagyu tenderloin, unagi sauce, Japanese spring onion, roasted sesame, egg yolk, kimchi, bonito flakes, crispy nori</i> | 750   |

Miso Soup  
*Miso paste, dashi, wakame, tofu kinu.*



## CLC SUSHI ROLLS

|       |                                                                                                                                                                                            |                                                                                                                                                                                                                      |       |
|-------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 720   | <b>Royal Salmon Roll</b><br><i>Sushi rice, nori, king salmon,<br/>Philadelphia cheese, avocado,<br/>Japanese cucumber, salmon roe,<br/>Japanese mayo, mustard cress.</i>                   | <b>King of Ocean Roll</b><br><i>Sushi rice, nori, king salmon,<br/>bluefin tuna, hamachi,<br/>amaebi, wasabi aioli, seaweed<br/>caviar, avocado slices.</i>                                                          | 950   |
| 1 100 | <b>Bluefin Tuna Roll</b><br><i>Sushi rice, nori, bluefin tuna, avocado,<br/>Japanese cucumber, tamago yaki,<br/>pickled jalapeño, wasabi aioli,<br/>seaweed caviar.</i>                    | <b>King Crab Roll</b><br><i>Sushi rice, nori, King crab, seasonal<br/>mango, Japanese spring onion,<br/>avocado, Japanese cucumber,<br/>truffle aioli, fresh truffle,<br/>black rice chip, squid ink.</i>            | 780   |
| 720   | <b>Black Ink Tempura Roll</b><br><i>Sushi rice, squid ink, banana prawn<br/>tempura, avocado, rice paper chip,<br/>baby cos, egg yolk jam,<br/>black garlic cream.</i>                     | <b>Saitama Wagyu Roll</b><br><i>Sushi rice, nori, A5 striploin wagyu<br/>grilled on top with foie gras, avocado,<br/>asparagus, crispy fried shallots,<br/>spring onion, teriyaki sauce,<br/>shichimi togarashi.</i> | 1 200 |
| 720   | <b>Dragon Phuket Lobster Roll</b><br><i>Sushi rice, nori, banana prawn tempura,<br/>avocado, Japanese cucumber,<br/>grilled unagi, unagi sauce,<br/>Thai spring onion, roasted sesame.</i> | <b>Salmon Flame Roll</b><br><i>Sushi rice, nori, salmon, avocado,<br/>cream cheese, cucumber, spicy mayo,<br/>teriyaki sauce, shichimi togarashi,<br/>herb butter, fried shallots,<br/>spring onion, ebiko.</i>      | 750   |