

AMEISING

le Musée

# LUNCH MENU

*"One cannot think well, love well,  
sleep well, if one has not dined well."*

*Virginia Woolf*



# Aburi Sake Don



**NZ King Salmon  
Ikura  
Home-made  
Basil Butter  
Seasoned Rice**

# Chirashi Don

**Seasonal  
Sashimi  
Seasoned Rice**



# Soy Butter Unagi Udon



**Inawari Udon  
Soy Butter  
Charcoal grilled  
Unagi**

*"To eat well is to live well"*

*Gyudon*

**USDA Prime Striploin . Quail Egg**



*Yuzu Kosho Karaage Don*

**Signature Yuzu Kosho Chicken Thigh . Home-made tartar sauce**



*Iberico Don*

**Iberico Steak . Blistered Ginger Salsa . Quail Egg**





*Gyudon*

**USDA Prime Striploin . Quail Egg**



*Ikura Don*



*Black Truffle Don*

**Ikura . Yuzu Zest . Grated Nagaimo**

**Winter Truffle . Saute Mushrooms**





## Sharing

<b>ROOT VEGETABLE CHIPS</b>	12
<i>seasonal vegetable chips, cyprus black salt, ao nori</i>	
<b>CHICKEN SKIN</b>	15
<i>togarashi, lime, mustard</i>	
<b>CALAMARI</b>	18
<i>green chilli, lime, aioli</i>	
<b>CAVIAR AND CHIPS</b>	16
<i>yuzu sour cream, thai sweet chilli, chive, avruga pescaviar</i>	
<b>TERIYAKI BEEF FRIES</b>	24
<i>sliced beef, teriyaki sauce, mustard, mayo, kizame nori, aoi nori</i>	
<b>CURRY GYOZA</b>	14
<i>chicken and pork gyoza, cheese sauce</i>	

## Cold

<b>OYSTERS</b>	21
<i>3pcs of oysters, yuzu shiso granita</i>	
<b>SEASONAL AGED SASHIMI</b>	54
<i>3kinds, 9pcs</i>	82
<i>5kinds, 15pcs</i>	
<b>KANPACHI CARPACCIO</b>	26
<i>fig vincotto, cucumber, green apple , pickled onion</i>	
<b>NZ KING SALMON POKE</b>	28
<i>sesame oil, spicy sauce, avocado, spanish onion, shiso, ikura, cracker</i>	
<b>BINCHOTAN AGED MADAI</b>	32
<i>house soy, black garlic oil, crispy grains</i>	
<b>NZ KING SALMON BOWL</b>	35
<i>ikura, basil almond butter, avocado, seasoned rice</i>	
<b>AMEISING CHIRASHI</b>	68
<i>seasonal aged sashimis</i>	

## Sides

<b>GRILLED BROCCOLINI</b>	14
<i>aioli, garlic crumble</i>	
<b>HOUSE SALAD</b>	13
<i>tomato, avocado, burnt lemon dressing</i>	
<b>PORTOBELLO</b>	15
<i>truffle dust, truffle salt</i>	
<b>WHITE CORN</b>	11
<i>puffed millet, saikyo miso, ao nori</i>	
<b>SEASONAL VEG</b>	14
<i>wafu dressing</i>	
<b>GARLIC FRIED RICE</b>	14
<i>edamame, tobiko</i>	
<b>POTATO PUREE</b>	8
<i>butter, chive</i>	

<b>TRIPLE TRUFFLE FRIES</b>	26
<i>truffle dust, truffle oil, truffle mayo, parmesan</i>	
<b>YUZU KOSHO KARAAGE</b>	16
<i>chicken leg boneless, green chilli, sansho, aioli</i>	
<b>ASARI</b>	24
<i>sake broth, black garlic oil, pickled garlic, chilli, kombu butter</i>	
<b>KINOKO TEMPURA</b>	16
<i>assorted mushroom, truffle dust, truffle salt, aoi nori, mayo</i>	
<b>BINCHOTAN EDAMAME</b>	9
<i>sea salt</i>	
<b>AMAEBI</b>	15
<i>curry salt, lemon, aioli</i>	
<b>EHIRE</b>	16
<i>togarashi, mayo</i>	

## Sushi Roll

<b>SPIDER, 4PCS</b>	22
<i>avocado, mayo, cucumber, tobiko, kabayaki sauce</i>	
<b>KING SALMON ABURI, 4PCS</b>	22
<i>avocado, mayo, cucumber, ikura, basil almond butter</i>	
<b>CALIFORNIA, 4PCS</b>	14
<i>crab stick, avocado, tamago, cucumber, tobiko and mayo</i>	
<b>Binchotan</b>	
<b>CONFIT CHICKEN LEG</b>	24
<i>herb butter, confit garlic, potato puree</i>	
<b>IBERICO COLLAR</b>	28
<i>teriyaki, blistered scallion ginger salsa, blistered shishito</i>	
<b>TERIYAKI SALMON</b>	32
<i>asparagus, yuzu sour cream, caviar, ikura</i>	
<b>BABY LAMB RACK</b>	26
<i>gouchujang, roasted pumpkin, kimchi</i>	
<b>FULL BLOOD WAGYU BEEF CUBES, 160G</b>	34
<i>black pepper red wine demi glace, potato puree</i>	
<b>STEAK AND FRITES</b>	44
<i>200g USDA prime striploin, yuzu shiso chimichurri, broccolini</i>	
<b>SEA PRAWNS</b>	26
<i>garlic, chilli, kombu butter</i>	
<b>JAPANESE WHOLE SQUID</b>	24
<i>squid ink aioli, curry salt, togarashi</i>	

# Drinks List

## WHITE

Piccini Pinot Grigio Delle Venezie IGT 2019	16 / 65
Gustave Lorentz Sylvander Reserve 2020	21 / 75

## RED

Piccini Chianti DOCG 2021	16 / 65
Chateau St Germain Rouge GVD Bordeaux 2019	21 / 75

## BEER

Kirin Ichiban Pint	15
Guinness Pint	16
Heineken Bottle	12
Heineken Bucket of 5	55

## Cocktail

### TOKYO 75

<i>yuzu juice, yuzu jam, prosecco</i>	21
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### LYCHEE SAKETINI

<i>dry sake, vodka, lychee, lemon</i>	19
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### YUZU HIGBALL

<i>whisky, yuzu juice, yuzu jam, soda</i>	16
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### ROKU ICHIGO

<i>gin, strawberry nectar, tonic water, burnt orange</i>	22
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### SHISO MOJITO

<i>rum, shiso, mint, raw sugar, soda</i>	21
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### GREEN RUSSIAN

<i>vodka, matcha powder, half and half</i>	24
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## Mocktail

<b>HIBISCUS COLD BREW SENCHA</b>	9
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<b>YUZU SODA</b>	9
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<b>STRAWBERRY NECTAR</b>	11
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<b>LEMON LIME BITTER</b>	11
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<b>VIRGIN SHISO MOJITO</b>	11
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## VODKA

Belvedere	17/ 208
Reyka	208

## WHISKEY

Monkey Shoulder	16/ 168
Naked Malt	16/ 168
Glenfiddich 12	19/ 188
Glenfiddich 15	268
Glenfiddich 18	358
Highland Park 12	198
Highland Park 18	368
Highland Triskelion	668
Balvenie 12 Double Wood	22/ 228
Balvenie 14 Carribean Cask	328
The Glenrothes 12	22/ 218
The Glenrothes Maker's Cut	28/288
The Glenrothes 18	438
The Macallan 12 Double Cask	338
The Macallan 12 Sherry Cask	358
The Macallan 15 Double Cask	388
The Macallan Rare Cask	758
The Macallan 18 Double Cask	888
Glenmorangie 10	188
Glenmorangie Nectar D'or	238
Glenmorangie 18	328
Glenmorangie Signet	520
Johnnie Walker Gold Label	188
Johnnie Walker Blue Label	488
Dalmore 12 Years	22/ 258
Dalmore 15 Years	348
Dalmore King Alexander	598

## BRANDY

Cordon Bleu	535
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## BOURBON

Makers Mark	208
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## TEQUILA

Patron Silver	228
Don Julio Blanco	14/ 198
Milgrano Silver	208

## GIN

Roku	15/ 178
Hendrick's	17/ 208
Nordes	208
Monkey 47	198
No. 3 London Dry Gin	208

## NON-ALCOHOLIC

Sparkling Water, 375ml	7
Still Water, 375ml	7
Orange Juice	7
Lime Juice	7
Coke	6
Coke Zero	6
Ginger Ale	6
Sprite	6
Soda	6
Tonic Water	6