



3 Course Brunch ¥3,500



Please choose Starters/Mains/Desserts

...From Australia ...Sustainable

.....Starters.....

‘Wattle’ salad, avocado oil, organic vegetables, poached egg, chickpeas, honey dressing, prosciutto, smoked aioli *or*

Salmon gravlax, Whyalla salt from Australia, avocado sauce, EDAMAME salsa, passion dressing *or*

Pork terrine, carrot rape & mustard *or*

Roasted asparagus, S’s FARM’s cage-free eggs, tomato sauce, prosciutto

.....Mains.....

Roasted snapper, corn sauce, couscous, tapenade +¥300 *or*

Grilled grain-fed beef, potatoes, smoked daikon pickles butter +¥600 *or*

“Wattle Tokyo” Aussie & Wagyu beef burger, cheddar cheese, bacon, BBQ sauce, potatoes *or*

“Wattle Tokyo” Spicy lamb burger, cheddar cheese, coriander, potatoes *or*

Plant-based burger, V2 soy meat, BBQ sauce, potatoes *or*

Grilled daisen chicken,

Massaman curry sauce, couscous, cucumber and MYOGA salad *or*

Roasted Victorian lamb rack, potatoes, Tasmanian mustard +ASK *or*

Today’s Pasta

※You can choose it as main dish

Sides

Mashed potatoes ¥800 · Truffle & parmesan flavor french fries ¥800 · Green leaf salad ¥800

.....Desserts.....

Seasonal Lamington Wattle Style *or*

Premium swiss roll, Tasmanian leatherwood honey, S’s FARM’s cage-free eggs +¥200 *or*

Vanilla from Australia cream brulee *or*

Seasonal fruit plate +¥600 *or*

Assorted ice cream & sorbet

Coffee or Tea

Price is inclusive of Tax. 10% service charge will be added.
The place of foodstuffs and menu will be changed due to the availability.
”This menu paper uses environmentally friendly paper.”