TO START

JAPANESE MILK BREAD — 8½
MISO BUTTER

CHU-TORO CIGAR — 26
CHU-TORO TARTARE – CAVIAR

EDAMAME — 11
AJI AMARILLO – ROCK SALT

ROASTED SHISHITO PEPPERS — 10
MISO SAUCE

OYSTERS – 4 PCS. — 24
OESTERIJ NO.3 SERVED WITH:
MANDARIN – YUZU / CUCUMBER – SHISHITO SALSA

CRISPY NORI CAVIAR – 1 PC. — 12

STARTERS

BEEF TENDERLOIN CARPACCIO — 27
ROTATE SIGNATURE SAUCE

HAMACHI TARTARE — 12
TACO – JAPANESE DRESSING

CRISPY ASIAN KALE SALAD — 14½
MIZUNA – CASHEW

WAGYU GYOZA — 16
PONZU – CHILI OIL

SPICY TUNA & KING CRAB TARTARE — 32
CALAMANSI

CHICKEN SKEWER — 16
YAKITORI STYLE

TEMPURA GREENS — 12½
TENTSUYU

WAGYU NEGI SKEWER — 19½
WASABI

BLACK COD LETTUCE WRAP – 3 PCS. — 19½
YUZU MISO

ROCK SHRIMP — 17½
GOCHUJANG MAYONNAISE

CHU-TORO — 25
JALAPEÑO SAUCE – PICKLED BABY ONION

CARABINEROS — 39
AJI AMARILLO – FENNEL – FINGER LIME

CAVIAR

HOUSE OF CAVIAR OSCIETRA
30 G — 75
50 G — 145
125 G — 315

SASHIMI & NIGIRI

2 PCS. - AVAILABLE AS SASHIMI OR NIGIRI

AKAMI — 11
CHU-TORO — 12
O-TORO — 14
SALMON — 10
SCALLOP — 10

SASHIMI BOWL
TWO OF EACH – 10 PCS. — 49
AKAMI - CHU-TORO - O-TORO
SALMON - SCALLOP

ROTATE MAKI ROLLS

6 PCS.

SPICY TUNA — 18
SPICY MAYONNAISE – CRUNCH

HAMACHI — 16
AVOCADO – JALAPEÑO AVOCADO CREAM

EBI FRY — 17
SHRIMP TEMPURA – SPICY MAYONNAISE

TORO CAVIAR — 24
SPRING ONION

SALMON — 14
AVOCADO – SPRING ONION

ROTATE STYLE NIGIRI

2 PCS.

AKAMI — 16
TORO TARTARE – TRUFFLE

TORO — 24
CAVIAR

SALMON — 12
WHITE TRUFFLE OIL – JALAPEÑO

SCALLOP — 14
YUZU – ROCK SALT

WAGYU — 24
TERIYAKI GLAZED – ROCK SALT

UNAGI — 16
FOIE GRAS – TERIYAKI

HAMACHI — 10
YUZU JALAPEÑO SALSA

FISH

BLACK COD — 42
MISO – MYOGA

GARLIC LOBSTER — 55
XO – CREAMY LOBSTER SAUCE

CHILEAN SEABASS — 49
GINGER - GREEN CHILI

TUNA STEAK AKAMISO — 29½
WAFU SAUCE – JAPANESE CABBAGE SALAD

EARTH

NASU SAIKYO MISO — 24
SAIKYO MISO – KOMBU SHIITAKE

LAND

LAMB CHOPS — 29
CHILI GLAZED – CHARRED SCALLION RELISH

MISO SPRING CHICKEN — 27
NAPA CABBAGE – SESAME

CRISPY PORK — 30
IBERICO SECRETO - GOCHUJANG

MEAT

WAGYU A5 GUNMA
TENDERLOIN – 100 G — 65
BEURRE NOISETTE – DAIKON

RIBEYE – 250 G — 47½
GALBI SAUCE – CRISPY GARLIC

SPICY BEEF TENDERLOIN – 200 G — 46
JAPANESE SAUCE

BLACK PEPPER BEEF — 27½
MACADAMIA – CHOY SUM

SIDES

GRILLED CORN — 8½
CHARCOAL – MISO BUTTER

BABY SPINACH SALAD — 9½
SESAME DRESSING

SPINACH — 8½
NO GOMA TARE

GREEN BEANS — 8
SAKE SOY SAUCE

BIMI — 12
GARLIC CONFIT – SWEET MISO – ITO TOGARASHI

JASMINE RICE — 6½
LIME LEAF

FRIED RICE — 12½
CORN – BEAN SPROUTS – EGG – CHILI – SCALLION

DESSERTS

ROTATE MAGNUM — 14
MISO CARAMEL – CARAMELIZED ALMOND

BURNT MERENGUE — 17½
SOFT CHOCOLATE- SALTED PEANUT CARAMEL

ROTATE SUNDAE — 15
BANANA – CRISPY CHOCOLATE – MISO CARAMEL

MATCHA CRÈME BRÛLÉE — 18½
ROASTED SESAME TUILLE – YUZU SORBET

COCONUT — 17
WHITE CHOCOLATE – CARAMELIZED PINEAPPLE
PANDAN – KAFFIR LIME

ROTATE