

SIGNATURE MENU

CHEF'S CHOICE

CULLINARY BEGINNING

MACKEREL I SARDINE I PICKLED VEGETABLES I PONZU

DUCK LIVER I QUINCE I UMEBOSHI I BRIOCHE

SCALLOP I CARROT I MISO I KATSUOBUSHI

WAGYU TARTAR I IMPERIAL CAVIAR I GREEN CURRY I KENYA BEAN

TURBOT I TOM YUM AROMA I PUMPKIN I GREEN PAPAYA

CANADIAN HERITAGE BEEF I KIMCHI I CHAMPIGNON I GOJI BERRY
OUR RECOMMENDATION: JAPANESE WAGYU

PRÉ DESSERT: WINTER MELON I MANDARIN I KAFFIR I CALAMANSI OIL

JASMIN RICE I KUMQUAT I GREEN SHISO I COCONUT

CULLINARY ENDING

SIGNATURE MENU

CHEF'S CHOICE

7 COURSE MENU: 159€

6 COURSE MENU, WITHOUT DUCK LIVER: 135€

5 COURSE MENU, WITHOUT DUCK LIVER, TURBOT: 119€

4 COURSE MENU: WITHOUT DUCK LIVER, TURBOT, WAGYU TARTAR: 98€

EXTRA CHARGE:

JAPANESE WAGYU, A5:75€

PETIT DÉLICE I TRUFFLE I SAKE I GRAPE: 25€

WINE PAIRING:

7 COURSE MENU: 89€

6 COURSE MENU: 79€

5 COURSE MENU: 69€

4 COURSE MENU: 59€

A stylized logo consisting of two vertical, tapered shapes that meet at the top, resembling a tower or a pair of glasses. The shapes are defined by thick black outlines.

M A I N T O W E R
RESTAURANT & LOUNGE