

TO START

JAPANESE MILK BREAD
MISO BUTTER

CRISPY NORI CAVIAR – 1^{PC.}
CHU-TORO CIGAR
CHU-TORO TARTARE – CAVIAR

EDAMAME
AJI AMARILLO – ROCK SALT

ROASTED SHISHITO PEPPERS
MISO SAUCE

OYSTERS – 4^{PCS.}
OESTERIJ NO.3 SERVED WITH:
MANDARIN – YUZU / CUCUMBER – SHISHITO SALSA

STARTERS

CRISPY ASIAN KALE SALAD
MIZUNA – CASHEW

SPICY NOODLE SALAD
SOY VINAIGRETTE

SALMON CRUDO
CHILI PONZU

SPICY TUNA &
KING CRAB TARTARE
CALAMANSI

TORO CARPACCIO
YUZU PONZU

BABY SCALLOPS
LECHE DE TIGRE

CHICKEN SKEWER
YAKITORI STYLE

TEMPURA GREENS
TENTSUYU

WAGYU NEGI SKEWER
WASABI

BLACK COD
LETTUCE WRAP – 3^{PCS.}
YUZU MISO

ROCK SHRIMP
GOCHUJANG MAYONNAISE

CHU-TORO
JALAPEÑO SAUCE – PICKLED BABY ONION

CARABINEROS
AJI AMARILLO – FENNEL – FINGER LIME

BEEF TENDERLOIN CARPACCIO
ROTATE SIGNATURE SAUCE

CAVIAR

HOUSE OF CAVIAR
OSCIETRA

30 G
50 G
125 G

SASHIMI & NIGIRI

2 PCS.
AVAILABLE AS SASHIMI OR NIGIRI

AKAMI
CHU-TORO
O-TORO
SALMON
SCALLOP

SASHIMI BOWL
TWO OF EACH – 10^{PCS.}
AKAMI - CHU-TORO - O-TORO - SALMON - SCALLOP

ROTATE STYLE NIGIRI

2 PCS.

AKAMI
TORO TARTARE – TRUFFLE

TORO
CAVIAR

SALMON
WHITE TRUFFLE OIL – JALAPEÑO

SCALLOP
YUZU – ROCK SALT

WAGYU
TERIYAKI GLAZED – ROCK SALT

UNAGI
FOIE GRAS – TERIYAKI

FISH

BLACK COD
MISO – MYOGA

GARLIC LOBSTER
XO – CREAMY LOBSTER SAUCE

WHOLE BABY TURBOT
BEURRE BLANC – DASHI

TUNA STEAK AKAMISO
WAFU SAUCE – JAPANESE CABBAGE SALAD

MACKEREL
SHOYU BEURRE BLANC

LAND

LAMB CHOPS
CHILI GLAZED – CHARRED SCALLION RELISH

MISO SPRING CHICKEN
NAPA CABBAGE – SESAME

CRISPY PORK
IBERICO SECRETO - GOCHUJANG

MEAT

WAGYU A5 GUNMA
TENDERLOIN – 100^G
BEURRE NOISETTE – DAIKON

RIBEYE – 250^G
GALBI SAUCE – CRISPY GARLIC

SPICY BEEF
TENDERLOIN – 200^G
JAPANESE SAUCE

BLACK PEPPER BEEF
MACADAMIA – CHOY SUM

SIDES

GRILLED CORN
CHARCOAL – MISO BUTTER

BABY SPINACH SALAD
SESAME DRESSING

SPINACH
NO GOMA TARE

GREEN BEANS
SAKE SOY SAUCE

BIMI
GARLIC CONFIT – SWEET MISO – ITO TOGARASHI

JASMINE RICE
LIME LEAF

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

DESSERTS

ROTATE MAGNUM
MISO CARAMEL – CARAMELIZED ALMOND

BURNT MERENGUE
SOFT CHOCOLATE- SALTED PEANUT CARAMEL

ROTATE SUNDAE
BANANA – CRISPY CHOCOLATE – MISO CARAMEL

MATCHA CRÈME BRÛLÉE
ROASTED SESAME TUILLE – YUZU SORBET

COCONUT
WHITE CHOCOLATE – CARAMELIZED PINEAPPLE

PANDAN – KAFFIR LIME

ROTATE