

SWEET FINALE

Zen Harmony Cheese cake

matcha whipping cream,cheese, white chocolate milk

\$9

Velvet Torch Brulee

whipping cream ,egg yolks

\$7

Nutty Bliss Delight

hazelnut ,eggs maple syrup chocolate cream

\$12

MEAT LOVER

\$58 per person,minimum for two
Monday to Thursday

COURSE 1

Octopus Carpaccio

Green oil,wakami,ponzu yuzu dressing

Muni Crab Dumpling

homemade dumpling with special house dressing

X.O tuna

Thin-cut bluefin tuna, X.O sauce,mixed herbs

COURSE 2

Sashimi 6pc

chef's choice fresh fish

Crispy Temaki Salmon 4pcs

salmon,avocado,yuzu mayo , crispy nori shell

COURSE 3

GRILLED MEAT PLATER

Baby Chicken 1/2

muni miso ,chives,lemon

Pork Ribs 6pc

sweet chilli sauce,lime,peanuts on top

Beef Short Rib 1 LB

green salad ,apple wafu,yakiniku sauce

Bone Marrow 1pc

sweet soy sauce, shallot, jalapeno mustard
mayo, black tea sesame dressing ,baguette

DESSERT

Velvet Torch Brulee

whipping cream ,egg yolks

SEAFOOD SONATA

\$55 per person,minimum for two
Monday to Thursday

COURSE 1

Crab Tartare

crab meat ,shiso jelly, orange tobiko sauce .
plum dressing tapioca cracker

House cold smoked salmon

house cold smoked salmon, spicy lemon dressing ,arugula

JP Wagyu Aburi

A5 JP wagyu ,truffle sauce,onion, chives

COURSE 2

Sashimi 6pc

chef's choice fresh fish

Crispy Temaki Tuna 4pcs

bluefin tuna,cucumber,spicy sauce ,crispy nori shell

COURSE 3

GRILL SEAFOOD PLATER

Yuzu Miso Black Cod Tail

yuzu miso sauce

Giant Shrimps 8 pc

Grant shrimps,pickled tomato,lemon sauce

Squid

Lemon Thai sauce

Sake Clams

live Manila clams,sake,cilantro

DESSERT

Zen Harmony Cheese cake

matcha whipping cream,cheese, white chocolate milk

MUNI'S ESSENCE

\$88 per person,minimum for two
Monday to Thursday

COURSE 1

Yuzu Scallops 2pc
grilled scallops, yuzu mayo

Wagyu Tartare

wagyu truffle dressing, shallot crackers

COURSE 2

Sashimi 12 pc
chef's choice fresh fish

COURSE 3

Yuzu Miso Black Cod 12 oz

yuzu miso sauce

Australian wagyu Striploin 12oz

yakiniku sauce, apple wafu,pink salt

Whole lobster Grilled

live lobster,yuzu kosho sauce,kiku flower

DESSERT

Zen Harmony Cheese cake

matcha whipping cream,cheese, white chocolate milk

WEEKDAY
A LA CARTE

Muni Sukiyaki

10oz Australian AA8-9 wagyu striploin , tofu.sweet onions,spring onions,3 types of mushroom,cabbage,harusame-
Japanese glass noodles,in a wagyu sukiyaki broth
***Additional 10 oz Australian AA8-9 Wagyu striploin \$98

Nigiri Set 8pcs

chef's signature nigri selection

\$58.00

Wagyu Foie Gras Roll

JP A5 wagyu ,foie gras, avocado,wagyu miso,
broccolini tempura,gold flake

\$39.00

\$129

Lobster sashimi

daily catch lobster

\$38.00

Sashimi 12/20 pc

chef's choice fresh fish

\$37/\$65

Crispy Temaki Tuna/Salmon 5pcs

bluefin tuna,cucumber,spicy sauce / salmon,avocado,yuzu mayo
crispy nari shell

\$24.00

Unagi Foie Gras Prawn tempura Roll

unagi kabayaki,foie gras,prawn tempura,
avocado,cucumber,unagi sauce

\$33.00

STARTERS

JP Wagyu Aburi

A5 JP wagyu ,truffle sauce,onion, chives

\$29.00

Hamachi Truffle

thinly-sliced yellowtail ,yuzu truffe dressing

\$23.00

Octopus Carpaccio

Green oil,wakami,ponzu yuzu dressing

\$12.00

Sake Clams

live Manila clams,sake,cilantro

\$15.00

Muni Crab Dumpling

homemade dumpling with special house dressing

\$17.00

X.O tuna

Thin-cut bluefin tuna, X.O sauce,mixed herbs

\$17.00

Crab tartare

shiso jelly, orange tobiko.plum dressing
tapioca cracker

\$17.00

House cold smoked salmon

house smoked salmon, spicy lemon dressing ,arugula

\$14.00

Wagyu Tartare

wagyu truffle dressing, shallot crackers

\$28.00

GRILL ROBATA

Prime Rib-eye 14oz

apple wafu,yakiniku sauce, broccoli

\$57.00

Pork Ribs 8pc

sweet chilli sauce,lime,peanuts on top
sweet soy sauce, shllot, jalapeno mustard mayo,
black tea sesame dressing ,baguette

\$27.00

Bone Marrow

\$37.00

Beef Short Rib 1 LB

green salad ,apple wafu,yakiniku sauce

\$38.00

Grilled Squid

Lemon Thai sauce

\$33.00

Baby Chicken

muni miso ,chives,lemon

\$29.00

Australian wagyu Striploin 12oz

yakiniku sauce, apple wafu,pink salt

\$108.00

Grilled A5 Japanese Wagyu 8oz

apple wafu,yakiniku sauce pink salt

— \$147.00 —

NOODLES

Seafood Udon

udon , green sauce ,mixed seafood

\$21.00

wagyu Brisket Noodle

beef brisket with sweet cream sauce

\$19.00