



Dali

SUPPER CLUB



Savoury

Wagyu Tartare • 65
hash brown | barley koji

Chicken Yakitori • 55
gochujang | house pickles

Smoked Lobster • 95
galangal | shiso

Black Cod Taco • 70
ginger shogayaki | pickled myoga

Quail Nuggets & Caviar • 115
yuzu koshō

Spring Roll • 50
okonomiyaki | confit duck | myoga

Onion Rings • 40
sour cream | chives (add on caviar • 85)

Shrimp Tempura • 75
spruce | preserved lemon

Uni Toast • 105
truffle butter | ponzu

Wagyu Sando • 55
white kimchi | mustard

Dali Sliders • 99
foie gras | caramelized onions

Crudo

Shima Aji Rose • 55
persimmon | galangal

Chu-Toro • 65
blackcurrant hot sauce | sansho

Handrolls

Unagi & Foie Gras • 65

Smoked Caviar & Wasabi • 135

King Oyster Mushroom Ma La • 50

Caviar

Caviar Bump • 135
add on Beluga vodka shot • 55...

Dali Prestige | 50g • 670 | 125g • 1350

Oscietra | 50g • 670 | 125g • 1350

Beluga | 50g • 1500 | 125g • 3650

smoked Japanese milk bread | cultured butter | wasabi

Sweet

Churros • 35
tonka bean | pumpkin seed pâte à bombe

Macaron • 35
coconut | koji | soy caramel



Savoury

Golden Beet Rose • 55
coffee ponzu | persimmon | galangal

Caponata • 45
hash brown | barley koji

Celeriac Skewer • 55
gochujang | house pickles

Hokkaido Asparagus • 85
galangal | shiso

Stuffed Morel Nuggets • 100
yuzu kosho | galangal emulsion

Cauliflower Katsu • 50
kare sauce | horseradish

Onion rings • 40
sour cream | chives

Smoked Shiitake Sando • 55
fermented daikon | mustard

Spring roll • 50
okonomiyaki | wasabi | pickled myoga



Handroll

King Oyster Mushroom Ma La • 50

Sweet

Churros • 35
tonka bean | pumpkin seed pâte à bombe

Macaron • 35
coconut | koji | soy caramel