

SIGNATURE CRUDOS

Japanese Hamaguri Clams

cucumber | shiso | wasabi

3 pieces • 120 | 6 pieces • 220

French Oysters Boudeuse

yuzu mignonette | yellow pepper hot sauce

3 pieces • 100 | 6 pieces • 180

add **Smoked Caviar** • 135

Scallop Carpaccio • 90

apricot | fennel | myoga

Chutoro • 95

blackcurrant hot sauce | smoked apple | sansho

King Crab Ceviche • 155

fermented pineapple | trout roe | tarragon

Dali Shellfish Platter • 395

oysters | hamaguri clams | king crab | scallop (for 2 persons)



N25 CAVIAR À LA DALI

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

Oscietra | 50g • 670 | 125g • 1350

Beluga | 50g • 1500 | 125g • 3650

sourdough crumpets | wasabi | smoked quail egg | pickled onion | crème fraîche

SMALL PLATES

Hokkaido Corn • 80

stracciatella | adzuki beans | szechuan

Dali Cobb Salad • 85

smoked egg | confit chicken | dill

Potato Mochi • 120

cacio e pepe | black truffle | Saint-Félicien

Wagyu Tartare • 125

bone marrow | shiso | wasabi

Grilled Prawns • 90

fermented kohlrabi | nori | basil

Smoked Eggplant • 75

calabrian chili | mint | olives

Squid Pil Pil • 115

konzuri butter | roasted garlic | salsa verde

Smoked Quail • 145

foie gras | persimmon | endive

LARGE PLATES

- Miso Turbot • 265

stuffed morel | yuzu | ginger & star anise
- Calamarata Pasta • 165

spicy n'duja | smoked tomato | miso ricotta
- Lobster Donabe • 215

juniper | sansho | black truffle

add Ikura • 85
- Ginger Chicken • 185

nozomi rice | coriander | ramson capers
- Nishiawa A5 Tenderloin • 680

tableside flambé | black truffle | sauce perigourdine
- Wagyu Sirloin 9+ • 380

bordelaise | barley koji | wasabi
- Wood Fired Duck • 295

hoisin sauce | plum koshō | waldorf
- Veal Short Rib Katsu • 215

pico de gallo | dali sriracha | parmesan

DESSERTS

- Strawberries & Cream • 70

burnt cream | black pepper | kinome
- Black Forest Sundae • 55

cherry | candied black truffle | dark chocolate
- Matcha Softie • 55

pistachio | crystalized chestnut | wafer
- Basque Cheesecake • 60

Japanese mandarin
- Honey Toast • 75

tableside flambé | bourbon caramel | crème crue
- Dark Chocolate & Marshmallow • 50

cocoa nib mousse | walnut | sesame



TASTE THE SURREAL

• 985 •

- Bread & Dashi
- Japanese Hamaguri Clam
- Smoked Caviar Handroll
- Hokkaido Corn
- Squid Pil Pil
- Smoked Quail
- Miso Turbot
- Nishiawa A5 Tenderloin
- Black Forest Sundae

Surreal Sips • 595 | 1395

SMALL PLATES

Hokkaido Corn • 80
adzuki beans | ma-la & kinome

Smoked Eggplant • 75
calabrian chili | roasted garlic | olives

Dali Cobb Salad • 85
smoked egg | dill | feta

Potato Mochi • 120
cacio e pepe | black truffle | Saint-Félicien

LARGE PLATES

Stuffed Morels • 150
bbq leek | yuzu | ginger & star anise

Cauliflower Katsu • 160
pico de gallo | dali sriracha | parmesan

Calamarata Pasta • 165
bravas | smoked tomato | miso ricotta

Asparagus Donabe • 185
basil | nori | truffle

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tablesides flambé | bourbon caramel | crème crue

Dark Chocolate & Marshmallow • 50
cocoa nib mousse | walnut | sesame



PRESTIGE FROMAGE

2 cheese • 65 | 4 cheese • 120 | 6 cheese • 165

blueberry conserve | hoshigaki | fresh honeycomb | crystalized walnuts

Brie de Meaux
Comté Reserve (24 months)
Hercule Chèvre / Brebis
Chabichou

Selles-sur-Cher
Tomme de Savoie
Blue Stilton Colston Basset
Saint-Marcellin



DA LI TEA TROLLEY

Mao Feng • 40

phoenix mountain | gardenia flowers

Hojicha • 40

wazuka | roasted stems and broken leaves

Green Snail Spring • 50

yunnan | hand-rolled pearls

Genmaicha • 40

wazuka | yanagi bancha leaves with tsubu anare

Matcha • 65

kyoto prefecture | yamamasa koyamaen

Lychee Oolong • 40

fujian | tie guan yin

Big Red Robe • 50

wu yu mountains | da hong pao

Shou Pu-erh • 50

ma wei mountain | fermented for 40-50 days

Gyokuro • 65

wazuka | shaded for 3 weeks

SWEET & FORTIFIED

2023	Moscato d'Asti 'Bricco Quaglia' <i>Piedmont, Italy</i>	LA SPINETTA	65
2020	Cuvée Beerenauslese <i>Burgenland, Austria</i>	KRACHER	155
2007	Colheita Port <i>Douro Valley, Portugal</i>	QUINTA DO NOVAL	155