

METROPOLITAN GRILL

A LA CARTE

A Living Kitchen.....Mindful Eating.....Redefining Balanced Cuisine

Our menu is constantly changing due to seasonal availability, growing cycles and the availability of locally sourced products we use.
It promotes the natural healthy way of life for body and soul.

"An excellent dish always begins with carefully grown and raised produce." - Thomas Jakobi, Executive Chef, Hilton Tokyo

METROPOLITAN Signature Dish

Grilled baby squid Miso butter, beluga caviar and lentils	¥2,800
Irish Oyster (3 pieces) Bergamot, hazelnut and beurre blanc	¥2,600

Starters

A Bowl of Locally Sourced Salad Avocado and yoghurt	¥1,600	Shiso Leaf & Taraba Crab Whipped avocado, crustacean mayonnaise	¥2,800
Metropolitan Caesar Salad Romaine lettuce, reggiano, bacon dust, confit egg, thyme crouton	¥2,100	Ahi Tuna & Jamon Iberico Yuzu, confit egg and clam creme	¥3,200
Artisan Burrata Summer tomatoes and roasted peach	¥3,100	French Onion Gratin Soup Gruyere cheese	¥1,600
Scallop and Radish Cucumber and yogurt, puffed buckwheat	¥2,800	Chilled Potato-chive soup Creme fraîche, consommé jelly	¥1,400

The Summer Crustacean Crush

Good for 2 persons Fire grilled lobster, freshly shucked oyster, marinated king crab roasted scallops, steamed prawns and clams	¥24,000
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Premium Steak Selection - Sakura Wood Grill

Imported

U.S Prime Beef Ribeye 250g	¥7,500
Australian John Dee Gold Beef Tenderloin 250g	¥8,800
Bourbon Dry Aged John Dee Gold T-Bone 1kg	¥21,000
Irish Grass Fed John Stone, Beef Tomahawk 1kg	¥24,500

Wagyu

A5 Sirloin 200g	¥13,800
A5 Tenderloin 150g	¥14,900
Flank Steak 200g	¥8,800

METROPOLITAN Signature Dish

Wood Fired Box/ Good for 2 persons Australian John Dee Gold beef Tenderloin 500g in hay	¥19,900
The Beef Taster A taste of Japanese Wagyu 100g and Australian John Dee 120g prepared two ways - fired on sakura wood and traditional grilling	¥14,800
Fire & Salt / Good for 2-3 persons "John Stone" Côte de boeuf 900g Open fire grilled and finished on a hot salt stone	¥26,800
All items above are served with Caramelized kotamanegi, red cabbage, smoked morels, fermented garlic	

Steak Sauce (Choose one)

Red Wine, Mushroom, Green Pepper Corn, Bone Marrow, Ponzu - Citrus Soy Vinegar

Sides ALL ¥1,200

Garlic Mashed Potatoes V	Sautéed Mixed Mushrooms	Wood Fired Burnt Leek - Romesco Sauce V	Macaroni & Cheese V
Fried Potatoes V	Cream Sautéed Spinach V	Onion Rings V	Green Asparagus - Fermented garlic V

From Land & Sea

Spiced Marinated Chicken Sushi rice, broken egg, togarashi spices, crispy skin	¥3,900
Unracked Lamb Grilled Caramelized kotamanegi, red cabbage, smoked morels, fermented garlic	¥6,800
Confit Duck Leg Fig and walnut -comte gnocchi	¥4,900
Aqua Culture Trout Slightly Smoked Kristal caviar, leek, beurre blanc	¥4,900
King Crab In Curry - Coriander Summer tomatoes, port melon and bergamot fluid	¥5,800

Burgers

METROPOLITAN Burger Beef patty 200g, fried onion, smoked bacon, gruyere cheese, black garlic, sriracha mayonnaise, fried potatoes	¥3,900
Veggie Burger Vegetable patty, flat bread, guacamole, cheddar cheese, whipped yogurt mint curry - mint	¥3,100
House Marinated BBQ Ribs	
Beef & Pork Ribs	¥4,600

G Gluten Free **V** Vegetarian **D** Dairy Free

Prices are subject to applicable tax and service charge