

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

Hamachi & Caviar Shungiku, yuzu, tomato dashi	¥2,800
Shiso Leaf & Taraba Crab Whipped avocado, crustacean mayonnaise	¥2,800

Starters

A Bowl of Locally Sourced Salad Avocado and yoghurt	¥1,600	Deer Celeriac, Brussel sprouts and cranberry compote	¥3,200
Metropolitan Caesar Salad Romaine lettuce, pecorino, bacon powder, confit egg, sourdough	¥2,100	Oxtail Consommé BBQ matsutake braised in sake	¥2,200
Artisan Burrata Confit tomatoes on bruschetta, grains, edible flours and basil oil	¥3,100	French Onion Gratin Soup Gruyere cheese	¥1,600
Lobster & Jamon Iberico Burnt miso-cauliflower, sudachi fluid	¥3,600	Freshly Shucked Irish Oyster (3 pieces) Bergamot, hazelnut and beurre blanc	¥2,600

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 Sake marinated Côte de boeuf "John Stone" 900g Open fire grilled and finished on a hot salt block with herbs	¥26,800
---	---------

All items above are served with Caramelized kotamanegi, shitake duxelles, grilled asparagus, bacon custard, cep-miso hollandaise

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	¥4,100
Fire Roasted Lamb Shank Orzo in tomato confit, smoked aubergine, goat cheese and jus	¥4,200
Japanese Duck Fig, chicory, shungiku, dumpling and matcha	¥3,900
Mackerel Clams, pumpkin, koshihikari, vadouvan bisque	¥3,400
Seabream Radish, grains, potato cream & crustacean ginger tea	¥3,600

Burgers

METROPOLITAN Burger Beef patty 200g, fried onion, smoked bacon, gruyere cheese, black garlic, sriracha mayonnaise, fried potatoes	¥3,500
Veggie Burger Vegetable patty, flat bread, guacamole, cheddar cheese, whipped yoghurt curry - mint, fried potato	¥2,900
House Marinated BBQ Ribs	
Slow Smoked, Dry Rub Beef & Pork Ribs	¥4,200

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

Prices are subject to applicable tax and service charge