

# THE BULL & CLAW

STEAK · LOBSTER · CRAFT ALE

## FRESH OYSTERS

CHECK OUR BLACKBOARD OR ASK YOUR SERVER FOR TODAY'S OFFERINGS

## TO START WITH

**LOBSTER BISQUE** ¥68  
SUBTLE & SMOOTH. CREATED FROM OUR NOVA SCOTIA LOBSTERS AND SERVED WITH GARLIC BREAD.

**VEAL TARTARE** ¥98  
AUSTRALIAN VEAL TARTARE TOPPED WITH DEEP FRIED QUAIL EGGS, CAPERS & SHALLOTS WITH GRILLED CIABATTA.

**TEMPURA COD, PRAWNS & SQUID** ¥118  
IN A LIGHT JAPANESE BATTER, SERVED WITH SRIRACHA MAYONNAISE & TARTAR SAUCE.

**CHILI & TOMATO MUSSELS** ¥118  
STEAMED NEW ZEALAND GREEN LIPPED MUSSELS IN A SPICY CHILI & TOMATO SAUCE.

**TUNA TARTAR** ¥128  
GRADE A5 TUNA TOSSED IN A JAPANESE SOY DRESSING ON A BED OF CRUSHED AVOCADO. TOPPED WITH PICKLED SEAWEED

**SMOKED PLATE** ¥128  
IMPORTED ATLANTIC SCOTTISH SALMON TRADITIONALLY SMOKED OVER OAK & SERVED WITH FRESH HOMEMADE TARTAR SAUCE & GARLIC BREAD.



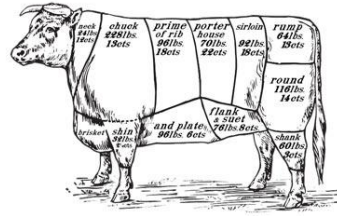
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## SALADS

**LOBSTER CAESAR SALAD** ¥158  
A HALF NOVA SCOTIA LOBSTER, GRILLED OR THERMIDOR, PRESENTED ON A BED OF FRESH GEM LEAVES, ROSEMARY INFUSED CROUTONS, RED LABEL FRENCH BACON, THEN GENTLY TOSSED IN OUR HOUSE-MADE CAESAR DRESSING.

**GRILLED CHICKEN FETA SALAD** ¥88  
GRILLED CHICKEN ON A BED OF SLOW COOKED TOMATO, FRESH ITALIAN OLIVES, SHALLOTS, MIXED LEAVES & FETA CHEESE, TOSSED IN AN OLIVE OIL DRESSING.

**SCALLOP SALAD** ¥118  
GRILLED JAPANESE SCALLOPS ON A BED OF ARUGULA & ROCKET WITH FRESH OLIVES, SLOW ROASTED TOMATOES & ACORN FED IBERIAN CHORIZO.



## FROM THE GRILL

**PRIME AUSTRALIAN BEEF**  
SERVED WITH CHIPS & GARDEN SALAD. CHOOSE A RED WINE OR PEPPERCORN SAUCE.

**THREE CREEK BEEF AUSTRALIAN 300 GRAM RIB EYE** ¥258  
BLACK ANGUS 250 DAY GRAIN-FED.

**VEAL FILLET 250 GRAM** ¥258  
OUR FINEST 250 GRAMS OF BABY VEAL.

**650 GRAM WAGYU PORTERHOUSE** ¥648  
MARBLING SCORE 3 AUSTRALIAN WAGYU.

**THREE CREEK BEEF 1.5 KG BLACK ANGUS TOMAHAWK** ¥980  
A PRIME IMPORTED AUSTRALIAN GIANT.

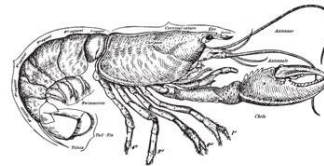
**1.5 KG WAGYU TOMAHAWK** ¥1380  
THE ULTIMATE AUSTRALIAN MARBLE SCORE 5+ WAGYU STEAK.

## NOVA SCOTIA LOBSTERS

**WHOLE LIVE LOBSTER** ¥268  
LIVE & FRESH FROM OUR TANKS  
A 600 TO 700GM CANADIAN LOBSTER, COOKED IN THREE STYLES. CHOOSE FROM **GRILLED, STEAMED OR THERMIDOR** (COOKED WITH CREAM, BRANDY, ONIONS & GARLIC AND TOPPED WITH MILD CHEDDAR CHEESE). SERVED WITH CHIPS & SALAD.

**UPGRADE TO A JUMBO 1KG LOBSTER! ADD ¥200**

**THE BULL & CLAW LOBSTER SANDWICH** ¥158  
WE STUFF A ROSEMARY CIABATTA WITH A HALF LOBSTER WORTH OF PAN-FRIED PIECES, SERVED ON A BED OF ROCKET, SLICED AVOCADO, PICKLED GHERKINS & OVEN SLOW ROASTED TOMATOES. SERVED WITH CHIPS & SALAD.



LOBSTER / HOMARUS AMERICANUS

Fig 1 Side view Cephalo-thorax

## SIDES

**BUTTERED VEGETABLES** ¥28

**HOUSE-MADE CHIPS** ¥28

**BUTTERED SPINACH** ¥28

**SAUTEED MUSHROOMS** ¥28

**PAN-ROASTED POTATOES** ¥28

## BULL & CLAW DAILY FARE

**OVEN ROASTED BEEF RIB** ¥218  
LIMITED AVAILABILITY  
AN AUSTRALIAN 700 GRAM BEEF RIB, ROASTED & SERVED WITH OUR CHEF'S SPECIAL TAMARIND & COFFEE BEAN GLAZE. SERVED WITH CHIPS.

**THE PREMIER BULL & CLAW BURGER** ¥148  
A PREMIUM BURGER MADE FROM WAGYU BEEF, RIB EYE, SIRLOIN, EYE ROUND & HOME CURED BACON. TOPPED WITH TRUFFLED CHEDDAR CHEESE, GRILLED CURED BACON AND LEBANESE GARLIC SAUCE. SERVED WITH CHIPS

**SEAFOOD RISOTTO** ¥128  
NEW ZEALAND MUSSELS, CLAMS, PRAWNS & COD STAR IN THIS LOBSTER STOCK BASED RISOTTO. TOPPED WITH BASIL BUTTER & PARMESAN CRISPS.  
ADD MEAT FROM 1/2 A LOBSTER + ¥98

**WELLINGTON OF BEEF** ¥218  
AUSTRALIAN FILLET OF BEEF WRAPPED IN A PUFF PASTRY BLANKET & STUFFED WITH A MUSHROOM & BACON DUXELLE. WITH A SIDE OF CREAMED MASH, BABY CARROTS & ASPARAGUS.

**WILD ICELANDIC HALIBUT** ¥148  
WILD CAUGHT SUSTAINABLE ICELANDIC HALIBUT, SERVED WITH ROASTED NEW POTATOES AND TOPPED WITH FRESH OLIVE & CAPER SALSA.

**MUSHROOM LASAGNE** ¥108  
LAYERS OF CREAMY MUSHROOMS & CHEESE IN A BECHAMEL SAUCE, SERVED WITH A PARMESAN & BASIL ROCKET SALAD (VEGETARIAN).

**RACK OF LAMB** ¥248  
PAN FRIED NEW ZEALAND LAMB WITH MUSTARD, GARLIC & ANCHOVIES, SERVED WITH MASHED POTATO.



## DESSERTS

**BAKED CHEESECAKE** ¥58  
A RICH VINTAGE STYLE CHEESECAKE. SERVED WITH RASPBERRY & BLUEBERRY COMPOTE WITH A SIDE OF VANILLA BEAN ICE CREAM.

**WHITE CHOCOLATE & SALTED CARAMEL PARFAIT** ¥58  
LAYERS OF WHITE CHOCOLATE MOUSSE & CREAMY SEA SALT CARAMEL TOPPED WITH A ROASTED PECAN & COCOA CRUMBLE.

**CHOCOLATE LAVA** ¥58  
A DECADENT RICH CHOCOLATE CAKE WITH A DELICIOUS MOLTEN CENTER AND A LIGHT, SPRINGY EXTERIOR. SERVED WITH VANILLA BEAN ICE CREAM.

**OLD FASHIONED APPLE PIE** ¥58  
THINLY SLICED APPLES, STEWED WITH CINNAMON, BAKED WITH A PIE CRUST, TOPPED WITH ALMOND CRUMBLE, DRIZZLED WITH VANILLA CUSTARD AND VANILLA BEAN ICE CREAM.

**TRIO OF ICE CREAMS** ¥58  
PICK 3. VANILLA BEAN, MANGO COCONUT, HALF BAKED COOKIE DOUGH, MALTED SEA SALT CHOCOLATE, OR NUTELLA.

**CONFIT LEMON TART** ¥58  
WITH ITALIAN MERINGUE, CONFIT ZEST & MACADAMIA CRUMBLE.



中文菜单请翻页

## STEAK & LOBSTER COMBOS

**A HALF LOBSTER & 250GM VEAL FILLET** ¥388  
OUR FINEST 250 GRAMS OF MELT IN THE MOUTH BABY VEAL FILLET PAIRED WITH A FRESHLY PREPARED NOVA SCOTIA LOBSTER HALF. SERVED WITH CHIPS & SALAD

**BLACK ANGUS TOMAHAWK & 2 WHOLE LOBSTERS** ¥1420  
1.5KG OF AUSTRALIAN STEAK WITH TWO 600GM NOVA SCOTIA LOBSTERS. SERVED WITH CHIPS & SALAD

**A HALF LOBSTER & 300 GRAM RIB EYE** ¥388  
A HUGE 300 GRAMS OF IMPORTED AUSTRALIAN RIB EYE PAIRED WITH A FRESHLY PREPARED NOVA SCOTIA LOBSTER HALF. SERVED WITH CHIPS & SALAD

**WAGYU TOMAHAWK & 2 WHOLE LOBSTERS** ¥1820  
1.5KG MARBLE SCORE 5+ AUSTRALIAN WAGYU STEAK PAIRED WITH TWO 600GM NOVA SCOTIA LOBSTERS. SERVED WITH CHIPS & SALAD