A La Carte

Ozone Snacks (available from opening till late)

Roasted potato cake
lentil, tamarind sauce
Vegetable samosa
mango chutney, mint yoghurt
Crispy basil calamari
basil crumbs, spicy pepper aioli
Mini Wagyu beef burger
marinated Kalbi style

Sesame Cones

Tuna tartare
chickpea, oscietra caviar, basil snow
Salmon tartare
cauliflower mousse, salmon roe
Alaska king crab
tomato aioli, mango coulis, tomato cone

Soup

Lobster consommé
duck foie gras, tarragon, fennel, tomato

Sushi and Sashimi (2 pieces)

Tuna
Fatty tuna
Yellowtail
Salmon
Octopus
Scallop
Sea urchin
Sweet shrimp

Maki and Temaki Rolls

Salmon

Tuna
California
Soft shell crab
Avocado
Cucumber

Ozone Sushi (2 pieces)

Sweet shrimp with sharp cheddar
Seared salmon with mango

Tempura (2 pieces)

Bamboo Shrimp
Asparagus
Pumpkin
Shiitake mushroom

Omakase

(Chef's choice selection of sushi and sashimi)

5 sushi selections

7 sashimi selections

3 sushi selections and 3 sashimi selections

Caviar

Italian Caviar
Oscietra
30 gm
Iranian Caviar
Black Beluga
30 gm
Chinese Caviar
Hybrid
30 gm

Oysters - United States

Kumamoto
These oysters are originally from the Kumamoto area of Kyushu, Japan. Kumamoto oysters are rich in flavor, almost buttery and slightly salty. The finish is sweet, mildly fruity with a light metallic flavor.

Shigoku
Shigoku oysters are raised along the coast of Willapa Bay and Northern Puget Sound's Samish Bay they have smooth shells with deep cups and firm meat, clean, sweet flavor with a hint of cucumber and melon finish.
Wildcat Cove
Wildcat Cove is located in southern Puget Sound, Washington just inside the Little Skookum Inlet. It is a nutrient rich area that enables oysters to have very plump, full meats. Their flavor begins with a mild saltiness, followed by sweetness and fruity aftertaste.

Oysters - Europe

Gillardeau
Gillardeau oysters are farmed on Marennes-Oleron, France, they have plump meat with crispy, sweet, creamy finish and salty after taste.
White pearl
White Pearl oyster is the only type of oyster that produces in South West of France, and it has deep cupped shape with moderate taste of seawater, sweet with firm texture.

Asian Tapas

Cold Asian Tapas

Homemade smoked Scottish salmon
rice puree, salmon roe, garlic nougatine
Yellowfin tuna in 3 ways
tomato-saffron aioli, radish, cucumber, confit shallot
Tuna-hamachi terrine (sashimi style)
crispy baby sardine, cucumber, ponzu
Pan seared foie gras
caramelized apple, yuzu sorbet, brioche
Slow cooked organic farm eggs
hoba miso, crispy ginger, bacon, black truffle

Sesame Cones

Tuna tartare
chickpea, oscietra caviar, basil snow
Salmon tartare
cauliflower mousse, salmon roe
Alaska king crab
tomato aioli, mango coulis, tomato cone

Hot Asian Tapas - Taste of Ocean

Halibut en papilotte
tomato-lemongrass broth, saffron, asparagus, razor clams
Crispy basil calamari
basil crumbs, spicy pepper aioli
Pan seared diver scallops
artichoke puree, oscietra caviar, garlic nougatine

Hot Asian Tapas - Taste of Land

Roasted free range chicken rolled over mushroom
morels, cumin, carrot puree
Grilled baby lamb loin
garlic-lemon puree, pine nuts, tomatoes
Mini Wagyu beef burger
marinated Kalbi style

Hot Asian Tapas - Taste of Farm

Deep-fried green asparagus
maitake, rice flakes, eggless pepper mayonnaise
Roasted potato cake
lentil, tamarind sauce
Vegetable samosa
mango chutney, mint yoghurt

Dessert

Ozone Dessert

Warm chocolate tartlets
Trio of lychee
gelee, mousse, foam
Mochi
caramelized pineapple, yoghurt, raspberry
Creamy mango pudding
mango salsa
Shizuoka melon
Artisan cheese platter
nuts, fruits, poilane bread

Cocktails

Ozone Cocktails

Aria 118
Orange Vodka, Sake, Coconut Rum, Passion Fruit, Lychee
Dragontini
Vodka, Raspberry Liqueur, Fresh Raspberry, Yuzu and Basil Foam
Thai Spritz
Chili Infused Tequila, Strawberry, Prosecco, Lemongrass
Tango
Gin, Absinthe, Apple Juice, Lemon Juice
Sweet Life
Tequila, Aperol, Passion Fruit, Lime Juice, Pineapple Juice, Bitters
Basilic
Gin, Fresh Basil, Green Apple, Lemongrass, Yuzu and Basil Foam
Vanilla Sky
Bourbon Whiskey, Talisker 10, Vanilla, Pear
Blackberry Mojito
Rum, Blackberries, Lime, Mint, Sugar, Soda
Champagne Mojito
Vodka, Lime, Mint, Sugar, Rosé Champagne

Champagne Cocktails

Pom' Royale
Fresh Pomegranate Juice, Pom Liqueur, Champagne
Lychee Royale
Lychee Juice, Lychee Liqueur, Rcse Syrup, Lemon Juice, Champagne
Edel
St. Germain, Lemon Juice, Champagne

Skyline Sunday Brunch

Champagne and Wines

Moët & Chandon, Dom Pérignon
Veuve Clicquot, Yellow Label
Sauvignon Blanc, Tahuna, New Zealand
Cabernet Sauvignon, Viña Haras de Pirque, Chile

Cocktails

Bloody Mary
Vodka, Tomato Juice, Lemon Juice, Salt, Black pepper, Tabasco, Worcestershire Sauce
Aria 118
Vodka, Sake, Malibu, Lychee Juice, Passion Fruit, Lime, Syrup
Gin Fizz
Gin, Lemon Juice, Syrup, Soda
Mimosa
Champagne, Orange

Spirits

Tanquery Gin
Stolichnaya Vodka
Bacardi Rum
Olmeca Blanco Tequila

Soft Drinks and Juices

Breakfast

Egg Benedict, spinach, shaved truffle, English muffin
Japanese style steamed egg with lobster, truffle foam, tomato bread stick
Scrambled egg with chive and hybrid caviar, crispy almond crumbs

Appetizer & Salad

Seasonal oyster with plum wine granite (1/2 dozen)
Sashimi platter (6 pieces)
Cauliflower salad, crispy bacon, shimeji mushrooms, curry
Poached dungeness crab, citrus cream, oscietra caviar, herb salad
Duck foie gras mousse, Champagne mousse, griottines cherries

Soup

Asparagus soup with morel mushrooms
Sweet corn soup, chorizo, cilantro, jalapeno

Main Course

Poached Maine lobster, maitake mushroom, pearl onion, foie gras

Roasted black cod with Saikyo miso, shiitake pearl rice

Indian butter chicken with roasted seasonal vegetables, prantha

Prawn masala with roasted seasonal vegetables, pilau rice, nuts and raisins

Wagyu beef udon noodle, mizuna, rice cake shiitake mushrooms

Roasted Wagyu beef rib with tamarind, shimeji, asparagus

Dessert

Trio of lychee

Creamy mango pudding

Warm chocolate tartlets

Shizuoka melon

Artisan cheese platter