

Dinner Menn

MILA's philosophy is inspired by asian and mediterranean cultures, embracing the importance of slowing down and enjoying the moment.

Our mediterrasian menu, served izakaya style, is born from our devotion to quality, simplicity and purity. We revisit Mediterranean and Japanese dishes, cooking techniques and methodologies, by infusing a modern twist.

## WELCOME TO EUDAIMONIA

(GREEK ORIGIN: U.DE.MON.E.A)

PEACE OF MIND, THE CONTENTED HAPPY STATE YOU FEEL WHEN YOU TRAVEL

Discover Mila Experiences

# MILA SIGNATURE TASTING MENU\*

5-course menu, chef's selection 155 per person requires whole table's participation

### PREMIUM CHEF'S TASTING MENU\*

5-course menu, chef's premium selection\* 225 per person requires whole table's participation

### **SEAFOOD TOWER\***

lobster, prawn, oyster, king crab 155 | add sterling caviar 95



Discover the unique, ever-evolving 15-course culinary experience curated by chef Reiji, under the guidance of 26 times Michelin Star Chef Michael Michaelidis, in the most secluded MILA Omakase Room on the 2nd floor.



Tapas | Shea

charred edamame, MILA spice, salt 10 blistered shishito peppers, tosazu miso, izak spice 13 'satay' glazed chicken, MILA spice 16 fried eggplant, zucchini chips, shiso tzatziki 20 edamame hummus, wasabi peas, black rice crackers 20 potato millefeuille, truffle aïoli, kefalograviera cheese, chives 20 salmon crispy rice, serrano pepper, marinated ikura, katsuo furikake\* 24

Mediterrasian Raw Bar

hirame crudo, tom yum vinaigrette, fresno chili, micro shiso\* 24 \*\*
madai sashimi, jalapeno dressing, kumquat, orange marmalade, rakyo\* 27 \*\*

hamachi crudo, avocado coulis, lime caviar\* 24 🖟 1/2 dozen oysters, MILA mignonette\* 26 🖟

salmon tataki, golden berries, cherry tomato, honey truffle dressing, black truffle\* 26 tuna tartare, roasted fennel-tofu aïoli, avocado miso\* 30 🖟

Salads

avocado-tomato salad, green shiso, lemon zest, basil, evoo, MILA spice 19 🔻 🤝 MILA greek salad, PDO barrel aged feta cheese, campari tomato, persian cucumber 23 🔻 artisan whole burrata, figs, balsamic-ponzu vinaigrette, hazelnut, wasabi peas, sourdough bread 28

Signatures

'CASA NEOS' whole roasted cauliflower, tahini yogurt sauce, sumac, raisin chutney, herbs oil 26 \*\*

'shawarma' wagyu gyoza, shichimi ponzu 32

grilled spanish octopus, romesco, kalamata tapenade, pistou 36 wagyu carpaccio, onion jam, salted seaweed, shaved black truffle\* 39 truffle cream spaghetti, parmesan cheese, chives, shaved black truffle 42 seasonal mushroom hotpot, shaved truffle, arbequina olive oil 60 maine lobster tempura, truffle tosazu, smoked jalapeno aioli 90





seared salmon, sweet pea mint velouté, toum garlic, chili oil 36
marinated chilean seabass, eggplant caviar 52
mediterrasian black cod, pickled hajikami, shiso 54 
grilled whole branzino, lemon, thyme, smoked eggplant caviar 72 
grilled whole dover sole "1lb", yuzu kosho butter, MILA spice, miso pumpkin vinegar, espelette 95

Farth

free range young chicken , yuzu kosho 39 \*\*
wagyu skirt steak, pickled cabbage, basil crisp 65
beef tenderloin, creamy ponzu, micro green salad 58
12oz prime ribeye, yuzu kosho, rosemary marinade 98
32oz prime tomahawk, onion jus 250
japanese a5 striploin wagyu - kagoshima prefecture - daily selection MP (2oz minimum)

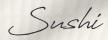
grilled sweet corn, MILA spice, spicy feta sauce 15

broccolini miso-tahini, sesame 15 🖁

crispy brussels sprouts, honey-soy balsamic glaze 15 grilled artichokes, black truffle, white balsamic dressing 16 \*\*

seasonal wild mushrooms, truffle ponzu butter, shaved truffle 28 🗏





#### SAMPLERS

nigiri sampler\* (6pc) 40 | omakase\* (12pc) 75 sashimi sampler\* 60 | tasting\* 90 | omakase\* 125

## SIGNATURE NIGIRI

truffle wagyu nigiri\* 42 a5 kagoshima, shaved black truffle, fresh wasabi

#### MAKI

eggplant maki, garlic miso butter, micro shiso 15
salmon avocado maki, sundried tomato relish, asparagus, evoo, micro arugula\* 17 
spicy hamachi maki, avocado, serrano pepper, provence salt, yuzu aïoli\* 20
spicy tuna maki, tobiko, chili oil, avocado\* 21
snow crab maki, torched salmon, avocado, fried capers, tomato saffron vierge\* 26 
truffle scallop maki, shaved black truffle\* 29

## A LA CARTE NIGIRI & SASHIMI

2pc | our fish selections are sourced primarily from hokkaido, kyushu, and fukuoka prefecture

akami\* 15 king salmon\* 15

hamachi\* 14 madai\* 17

hotate\* 18 ikura\* 20

Table-side Experiences
WASABI

freshly grated wasabi, shizuoka prefecture 10/g

STERLING SUPREME CAVIAR\*

california

egg a la russe, shallot, capers, crème fraiche, chives, blini 1oz 150 | 125gr 550