



APÉRITIF

bills house saké, sakemirai, junmai ginjo
2024, Yamaguchi 800

white peach bellini 850

Billecart-Salmon Brut Reserve Champagne NV 1800

SMALL PLATES

nocellara olives and marcona almonds 750

courgette chips, nigella seed
and preserved lemon yoghurt 1450

crudités, raw sunflower seed purée
and tomato ezme 1300

smashed cucumber sesame salad, yuzu
dressing, peanut and silken tofu dip 1300

fresh ricotta, yellow tomatoes
and hazelnut gremolata 1600

mentaiko taramasalata on toasted
Pain Stock sourdough and sesame salt 1500

picked white crab, endive, green apple
and tobiko, sriracha aioli 1600

salt and pepper angel shrimp, green
nuoc cham 1700

crispy five spice lemon chicken or tofu
and honey hoisin 1450

SALADS

pickled golden daikon, fennel, our green kimchi
and jasmine rice salad, yuzu dressing
+ steamed tofu or raw tuna 2000

coconut poached chicken salad,
green apple, watercress and avocado 2000

bills chopped - edamame, courgette,
cabbage, golden raisins, yellow beetroot,
corn and white wine vinaigrette 1750

EXTRAS

+ steamed tofu 280
+ grilled halloumi - avocado 500
+ our salmon gravadlax - grilled chicken 520

DINNER FROM 5PM

PLATES

prawn and chilli linguine, garlic and rocket 1900

roasted snapper, fennel, green olive and caper salad,
lemon butter 2600

shitake xo fried rice, szechuan pepper, shredded
daikon and ginger + soft shell crab or crispy tofu 2100

grilled ribeye, xo butter, watercress and crispy
7 spice mezame potatoes 4300

shrimp burger, lemongrass dressing, aioli,
shaved radish salad and herbed fries 2400

parmesan crumbed chicken schnitzel,
creamed corn and vietnamese slaw 2200

sticky chilli belly pork, butter lettuce and
spring onion salad, roast peanuts 2600

mentaiko spaghetti, shiso pesto 1850

our wagyu burger, tomato chilli jam,
aioli and herbed fries 2600 + gruyere 200

bills fragrant yellow curry, roast squash,
cucumber and ginger relish, jasmine rice
+ fish 2100 or tofu 1850

SIDES

bills green salad, yuzu kosho and fresh
ginger dressing 1000

tomato salad, basil and pickled shallots,
red pepper tapenade 950

corn on the cob, coconut miso 1000

crispy 7 spice mezame potatoes 750

SWEET

peach melba, milk ice cream by Scream
and honeycomb 1800

ricotta hotcakes, banana and honeycomb butter 1900

cold drip coffee tiramisu 1400

coconut milk jelly, fresh mango
and sesame snap 1400

brown sugar pavlova, fresh pineapple
and yoghurt cream 1400

All listed prices include tax
Please inform your server of any food allergies

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