



APÉRITIF

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

white peach bellini 1200

Billecart-Salmon Brut Reserve Champagne nv 2200

SMALL PLATES

nocellara olives and marcona almonds 950

courgette chips, nigella seed
and preserved lemon yoghurt 1650

crudités, raw sunflower seed purée
and tomato ezme 1550

smashed cucumber sesame salad, yuzu
dressing, peanut and silken tofu dip 1550

fresh ricotta, yellow tomatoes
and hazelnut gremolata 1800

mentaiko taramasalata on toasted sourdough
and sesame salt 1800

picked white crab, endive, green apple
and tobiko, sriracha aioli 1800

salt and pepper angel shrimp, green nuoc cham 1900

crispy five spice lemon chicken or tofu
and honey hoisin 1650

SALADS

pickled golden daikon, fennel, our green kimchi
and jasmine rice salad, yuzu dressing
+ steamed tofu or raw tuna 2100

coconut poached chicken salad,
green apple, watercress and avocado 2100

bills chopped - edamame, courgette,
cabbage, golden raisins, yellow beetroot,
corn and white wine vinaigrette 1800

EXTRAS

+ steamed tofu 300

+ grilled halloumi - avocado 520

+ our salmon gravadlax - grilled chicken 550

DINNER FROM 5PM

PLATES

prawn and chilli linguine, garlic and rocket 2200

roasted snapper, fennel, green olive and caper salad,
lemon butter 2900

shitake xo fried rice, szechuan pepper, shredded
daikon and ginger + soft shell crab or crispy tofu 2400

grilled ribeye, xo butter, watercress and crispy
7 spice mezame potatoes 4600

shrimp burger, lemongrass dressing, aioli,
shaved radish salad and herbed fries 2600

parmesan crumbed chicken schnitzel,
creamed corn and vietnamese slaw 2600

sticky chilli belly pork, butter lettuce and
spring onion salad, roast peanuts 2700

our wagyu burger, tomato chilli jam,
aioli and herbed fries 2800 + gruyere 200

bills fragrant yellow curry, roast squash,
cucumber and ginger relish, jasmine rice
+ fish 2450 or tofu 2200

SIDES

bills green salad, yuzu kosho and fresh
ginger dressing 1100

tomato salad, basil and pickled shallots,
red pepper tapenade 1300

corn on the cob, coconut miso 1300

crispy 7 spice mezame potatoes 750

SWEET

peach melba, milk ice cream by Harlow
and honeycomb 1800

ricotta hotcakes, banana and honeycomb
butter 2000

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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