



R A R E

THE FOOD COMPANY



IBÉRICO COLD CUTS

CORTADO SLICED

- | | |
|---|--------------|
| Presunto Fatiado DOP Cortada À Mão | <i>RM 98</i> |
| 100% Acorn Iberian ham with naturally sublime oils. The meat is a balance of oak, sweetness and saltiness, with an unforgettable tenderness and depth of flavours. (Back-Leg 24 months aging) | |
| Tábua Mista De Barrancos Fatiada | <i>RM 69</i> |
| Mixed selections of naturally cured Ibérico slices for over 3-30 months. Slightly salty and acidic flavours of the Black Palette Pork, with intense aroma of traditional spices, and a juicy texture. | |
| Lombo De Barrancos Cortado À Mão | <i>RM 48</i> |
| Tender cut of the loin with an intense aroma, and a smooth texture. Slightly salty and acidic in flavor. | |
| Paio De Barrancos Cortado À Mão | <i>RM 43</i> |
| Tender, juicy, and with strong flavours and aroma from traditional spices especially of paprika that is added to the meat after being minced. (Chorizo Paprika) | |

Please speak to a member of our service staff for recommendations on beverages to pair with your choice of cold cuts.

Prices shown are subject to 10% service charge.



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MACHINE SLICED

- Presunto Porco Ibérico Bolota - Jamón Ibérico de Bellota** *RM 89*
Slices from the most prized back leg of the *Barrancos* collection. The meat is a balance of oak, sweetness and saltiness, with an unforgettable tenderness and depth of flavours. (4-6 months aging)
- Paleta de Porco Ibérico Bolota - Paleta Ibérica de Bellota** *RM 75*
Translucent slices with intense aroma. Slightly salty and acidic flavours.
- Lombo de Porco Ibérico Bolota - Caña de Lomo Ibérico de Bellota** *RM 39*
Intense aroma and a smooth texture from little fibrous and streaks of intramuscular fat linked to the meat. Slightly salty and acidic flavours.
- Salsichão de Porco Ibérico Bolota - Salchichón Ibérico de Bellota** *RM 32*
Succulent sausage from the black pig of the *Alentejo* region. Smoked and cured for up to 4 months to create a balance of fat and depth of flavours that is unique to the pigs that graze in the oak forest for 18-24 months.
- Paio de Porco Ibérico Bolota - Chorizo Ibérico de Bellota** *RM 32*
Cured with traditional spices and indigenous paprika, giving tender and robust flavours of spices, aroma and nuttiness of the sacred *Alentejo* black pig.

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DAILY SPECIALS

Uni Pasta

Cold Angel Hair Pasta served with Japanese *Uni, Scallop, Ikura*, Truffle Oil and Dashi Sauce

RM 158

Dutch Eel

Grilled Dutch Eel Fillet served with Tomato and *Nagaimo* Salsa

RM 68

Baby Octopus

Grilled Baby Octopus served with Smoked Peanut Sauce

RM 42

14-Days Aged Cherry Valley Duck

Grilled Duck Breast served with Sweet Potato Puree, Grilled Vegetables and Yuzukosho Jus

RM 70

Wild Caught Sabah Prawn

Grilled Sabah Prawn served with Pickled Papaya Salad and Pandanus Sauce

RM 90

Wagyu Tongue

Grilled Wagyu Tongue served with Ginger Flower and Miso Barley

RM 82

6-Days Aged Wagyu Striploin 300gms.

Grilled Wagyu Striploin served with Pickles

RM 268



STARTERS

Mushroom Pâté Button, Portobello, Ricotta, Lemon, Milk Toast	RM 12
Japanese Fruit Tomato Tomato, <i>Shio Kombu</i> , <i>Wasabi Tsukemono</i> , Yuzu Jelly	RM 29
Wagyu Tartare A5 Wagyu, <i>Ponzu</i> , <i>Wasabi</i> , Egg Yolk, Rice Cracker	RM 90
Hokkaido Eihire Stingray Fin, Japanese Mayo, <i>Togarashi</i>	RM 28
Tambun Pomelo & Nagaimo Lime Smoked Peanut Dressing, Pickled Ginger, Mashed Peanuts & <i>Sakura Ebi</i>	RM 35
Grilled Japanese Pumpkin Mixed Greens, Sunflower Seed, <i>Wasabi</i> Bean, Smoked Onion	RM 23

SMALL PLATES

Pan Seared Iberico Gyoza Iberico Pork, Jungle Garlic dipping sauce	RM 28
Okinawan Rafute 16 hours Slow Cooked Pork Belly, <i>Tsukemono</i>	RM 23
Japanese Oyster Omelette Farm Fresh Eggs, Organic <i>Yuzu</i> & Chili, Japanese Oysters	RM 29
Fugu Karaage Baby <i>Fugu</i> , <i>Ponzu</i> Dipping Sauce	RM 24
Truffle Orzo Iberico Secreto, <i>Sakura Ebi</i>	RM 70



KOSEI CHARGRILLED

House-cured Bacon & Tomato

Smoked Bacon, Cherry Tomato

RM 9

Sweet Potato

Japanese Sweet Potato, *Kuroshio* Crystal Sea Salt

RM 10

Tebasaki

Boneless Chicken Wings, Smoked Onion Sauce

RM 13

Sweet Corn

White Corn, *Yuzu Koshi* Butter

RM 18

Iberico Collar Skewer

Spanish Iberian Pig, Fruit Pickle

RM 44

Iberico Lagrima (Intercostal)

Spanish Iberian Pig, Spicy Thai Dipping Sauce

RM 42

Iberico Lamb Ribs

with Cauliflower Pickles, Red *Yuzu Koshi*

RM 70

Pulpo

Spanish Octopus, Olive Oil & Paprika, Smoked Peanut Sauce

RM 78



RARE 珍

Dry Aged Australian Wagyu, 300gms RM 290
7-10 days Chamber Aged Wagyu Beef

Iberico Nabe Pot (individual) RM 60
Iberico Collar, Cabbage, *Shiitake* Mushrooms, Carrots, *Daikon*

Add-ons

150gms Iberico RM 34

4pcs Fresh Prawns RM 28

Soup RM 10

Mizutaki Pot (2-4pax) RM 120
Dry Aged Free Range Half Chicken, House-made Chicken Paste,
Sweet Corn, Cabbage, *Shiitake*, *Enoki*, *Shimeji* Mushrooms, Leek,
Ginger, Spring Onions

Add-on soup, 500ml RM 18

CURATED DON & PASTA

Wagyu Bacon Don RM 38
Pickled *Kyuri*, *Shiitake* Mushrooms, *Kombu* Butter

Iberico Don RM 38
Pickled *Kyuri*, *Shiitake* Mushrooms, *Kombu* Butter

House-cured Bacon & Iberico Pasta RM 35
Choice of *Carbonara* or *Aglio Olio*



DESSERTS

Panna Cotta Lemongrass, Mongo Coulis, Toasted Coconut	<i>RM 19</i>
Marjolaine Almond Sponge, Chocolate Ganache, Whipped Cream, Praline	<i>RM 19</i>
Matcha Cake Served with Miso Caramel Popcorn	<i>RM 19</i>

PRIVATE DINING EXPERIENCE

Please make a reservation in advanced for our *Omakase* dining experience. A minimum spend of RM3,000 (including beverage) is required. You may speak to a member of our service team for more details.

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WINES

Young, Crisp, Citrus Fruit Driven (White)

Stanley Estates Sauvignon Blanc 2019 (NZ)	RM 128
Cloudy Bay Marlborough Sauvignon Blanc 2020 (NZ)	RM 218
Ascheri Langhe Arnies 2019 (ITA)	RM 147
Castro Martin Albarino 2018 (ESP)	RM 176
CR Organic Verdejo 2019 (ESP)	RM 142
La Cave Du Vieil Armand Alsace Gewurztraminer 2015 (FRA)	RM 146

Smooth, Buttery, Complex & Ripe Fruits (White)

Tralcetto Il Bianco Ciccio Chardonnay, Trebbiano 2017 (ITA)	RM 146
Terrazas Reserva Mendoza Chardonnay 2018 (ARG)	RM 135
Maison Roche De Bellene Bourgogne Chardonnay 2017 (FRA)	RM 310

Off Dry, Rich, Sweet (White)

Battaglio Lia D'Asti DOCG Moscato 2017 (ITA)	RM 115
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Off Dry, Good Bouquet, Fruit Driven (Rosé)

Tralcetto Cerasuolo D'Abruzzo Montepulciano 2015 (ITA)	RM 146
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Light to Medium Bodied, Dry, Red Fruit Driven (Red)

Domaine Jean Javillier & Fils Volnay Pinot Noir 2017 (FRA)	RM 399
Cloudy Bay Marlborough Pinot Noir 2018 (NZ)	RM 240

Medium to Full Bodied, Dry Complex & Red Fruit Driven (Red)

Maxwell Little Demon Cabernet Sauv. Merlot 2017 (AUS)	RM 156
Churchview St John Zinfandel 2016 (AUS)	RM 207
Balduzzi Grand Reserva Cabernet Sauvignon 2016 (CHL)	RM 175
Chateau Musar Hochar Pere Et Fils Cabernet, Cinsault 2016 (LBN)	RM 218
Chateau Musar Cabernet Blend 2012 (LBN)	RM 285
Castellare Chianti Classico DOCG Sangiovese 2018 (ITA)	RM 180
Terre Di San Leonardo Tenuta Cabernet Blend 2015 (ITA)	RM 180
Ascheri Barolo Nebbiolo DOCG 2013 (ITA)	RM 240
Finca Museum Vinea Tempranillo, Crianza 2015 (ESP)	RM 136
Cape Barren Shiraz 2018 (AUS)	RM 160
Cape Barren Cabernet, Merlot, Cabernet Franc 2017 (AUS)	RM 149
Tintoralba Roble Syrah, Garnacha 2018 (ESP)	RM 135
Chateau Teyssier St. Emilion Bordeaux Blend 2013 (FRA)	RM 170



Full Bodied, Dry, Complex, Rich Dark Fruit, Long Finishing (Red)

Shinas Estate "The Verdict" Cabernet Sauvignon 2017 (AUS)	RM 168
Heartland Director's Cut Shiraz 2017 (AUS)	RM 194
Glaetzer" Bishop" Shiraz 2018 (AUS)	RM 218
Glaetzer" Anaperenna" Shiraz, Cabernet 2017 (AUS)	RM 333
Glaetzer "Amon-Ra" Shiraz 2017 (AUS)	RM 460
Shinas Estate "The Guilty" Shiraz 2017 (AUS)	RM 168
Shinas Estate "The Executioner" Shiraz, Cabernet 2016 (AUS)	RM 218
La Puerta Reserve Malbec (ARG)	RM 134
La Puerta Grand Reserva Shiraz Malbec, Syrah 2016 (ARG)	RM 207
Terrazas Reserva Mendoza Cabernet Sauvignon 2018 (ARG)	RM 135
Terrazas Reserva Mendoza Malbec 2018 (ARG)	RM 135
Luzon Coleccion Monastrell 2018 (ESP)	RM 140
Finca Museum Museum Reserva Tempranillo 2015 (ESP)	RM 160
Altos De Luzon Monastrell,Cab. Sau. Tempranillo 2016 (ESP)	RM 165
Mauro Cosecha Tempranillo 2017 (ESP)	RM 288
Frank Phelan Saint-Estephe Bordeaux Blend 2017 (FRA)	RM 220



SPARKLING & CHAMPAGNE SELECTIONS

Italy

Villa Sandi IL Fresco Brut Rose Spumante	<i>RM 183</i>
Villa Sandi Valdobbiadene Prosecco Superiore DOCG Spumante Extra Dry	<i>RM 195</i>

Spain

Vallformosa Classic Brut Cava NV	<i>RM 183</i>
Juvé & Camps Grand Reserva Cava 2015	<i>RM 280</i>

France

Champagne Biller Cart Salmon Brut Reserve	<i>RM 400</i>
Champagne Biller Cart Salmon Brut Rose	<i>RM 500</i>
Champagne Dom Perignon 2010	<i>RM 880</i>



JAPANESE SAKE

Tatenokawa Seiryu Junmai Daiginjo -720ml	<i>RM 210</i>
Tatenokawa Seiryu Junmai Daiginjo -1800ml	<i>RM 480</i>
Tatenokawa Honryu Karakuchi -300ml	<i>RM 120</i>
Tatenokawa Honryu Karakuchi -720ml	<i>RM 240</i>
Tatenokawa Honryu Karakuchi -1800ml	<i>RM 510</i>
Tatenokawa Shuryu Junmai -720ml	<i>RM 250</i>
Tatenokawa Tatenyan Junmai Daiginjo -720ml	<i>RM 280</i>
Tatenokawa 33 Junmai Daiginjo -1800ml	<i>RM 550</i>
Born Ginsen Tokubetsu Junmashu -720ml	<i>RM 230</i>
Mutsu-Hassen Isaribi -720ml	<i>RM 180</i>
Mutsu-Hassen Junmai Daiginjo -720ml	<i>RM 380</i>
Imayo Tsukasa Hito To Ki -720ml	<i>RM 290</i>
Imayo Tsukasa Spring Water Junmai -720ml	<i>RM 290</i>
Toyobijin Ichibanmatoi Junmai Daiginjo -720ml	<i>RM 480</i>
Tikijiman Junmai Daiginjo -720ml	<i>RM 299</i>
Dassai 39- 720ml	<i>RM 290</i>
Kubota Sake Senjyu	<i>RM 155</i>
Kubota Jyunmai Daiginjyo 1800ml	<i>RM 450</i>
Karakuchi Nama Ippon Masumi 1800ml	<i>RM 350</i>
Yuzu Nigori 720ml	<i>RM 195</i>
Saito Yuzu Hikari (Slightly Sparkling) 300ml	<i>RM 65</i>



JAPANESE SOCHU

Sanwa Iichiko Special	<i>RM 360</i>
Tsubo Kicchomu Nikaido 720ml	<i>RM 270</i>
Kameshizuku Imo Kyoya 1800ml	<i>RM 590</i>

WHISKY

Nikka from the Barrel	<i>RM 480</i>
Johnnie Walker Blue Label	<i>RM 980</i>

JAPANESE DRAUGHT BEER

Suntory (Dark or Gold) Tasting Glass	<i>RM 15</i>
Suntory (Dark or Gold) Half-Pint	<i>RM 25</i>



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NON-ALCOHOLIC

Soft Drinks

Coca-Cola	<i>RM 5</i>
Ginger Ale	<i>RM 5</i>
Thai Soda	<i>RM 6</i>
Hildon Still	<i>RM 15</i>
Hildon Sparkling	<i>RM 15</i>
Lambda Carrot & Orange Juice	<i>RM 13</i>
Lambda Cranberry & Blackcurrant Juice	<i>RM 13</i>

Tea

Rooibos	<i>RM 10</i>
Earl Grey	<i>RM 10</i>
Chamomile	<i>RM 10</i>

Coffee

Espresso	<i>RM 10</i>
Long Black	<i>RM 10</i>