



RARE

THE FOOD COMPANY



## IBÉRICO COLD CUTS

### **CORTADO SLICED**

- Presunto De Barrancos DOP Cortado À Mão** *RM 138*  
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 40 months aging)
- Presunto Fatiado DOP Cortada À Mão** *RM 98*  
(Back-Leg 24 months aging)
- Paleta De Barrancos DOP Cortada À Mão** *RM 96*  
The Paleta is cut from the front leg of the Barrancos collection. 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.
- Tábua Mista De Barrancos Fatiada** *RM 69*  
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** *RM 48*  
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** *RM 43*  
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)
- Copita De Barrancos Cortada À Mão** *RM 43*  
Slices are selected from the best piece of the Ibérico black pig. Exceptionally tender and juicy, slightly salty, with a lingering after taste. (Collar)

*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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## IBÉRICO COLD CUTS

### 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.
- Copita de Porco Ibérico Bolota - Cabecero Ibérico de Bellota** *RM 35*  
Slices are selected from the best piece of the Ibèrian black pig. Exceptionally tender and juicy, slightly salty, with a lingering after taste.
- 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*, *Hokkaido Scallop*, *Ikura*, Truffle Oil and Dashi Sauce RM 158

### Iceplant Salad

Fresh Iceplant served with Smoked Eel Aioli RM 28

### Japanese Cuttlefish

Grilled Cuttlefish served with Thai Dipping Sauce RM 42

### 7-Days Aged Golden Snapper

Pan-Seared Golden Snapper *Fillet* served with Pickled Papaya RM 42

### Japanese Akayagara

Grilled Cornetfish *Fillet* served with Kailan and Burnt Butter RM 60

**Nuri Sardine Don** (choice of olive oil, spiced olive oil, tomato sauce, spiced tomato sauce) RM 33

Portuguese Sardine served with Pickles and Kombu Butter

### Dutch Eel Don

Grilled Eel *Fillet* Served with Pickles RM 48



## STARTERS

<b>Mushroom Pâté</b> Button, Portobello, Ricotta, Lemon, Milk Toast	RM 12
<b>Japanese Fruit Tomato</b> Tomato, <i>Shio Kombu</i> , <i>Wasabi Tsukemono</i> , Yuzu Jelly	RM 29
<b>Wagyu Tartare</b> A5 Wagyu, <i>Ponzu</i> , <i>Wasabi</i> , Egg Yolk, Rice Cracker	RM 90
<b>Hokkaido Eihire</b> Stingray Fin, Japanese Mayo, <i>Togarashi</i>	RM 28
<b>Grilled Japanese Pumpkin</b> Mixed Greens, Sunflower Seed, <i>Wasabi</i> Bean, Smoked Onion	RM 23

## SMALL PLATES

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

### **Pulpo**

Spanish Octopus, Olive Oil & Paprika, Smoked Peanut Sauce

*RM 92*



## RARE 珍

**Dry Aged Australian Wagyu Ribeye, 350gms** *RM 350*  
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

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



## DESSERTS

<b>Panna Cotta</b> Lemongrass, Mongo Coulis, Toasted Coconut	<i>RM 19</i>
<b>Marjolaine</b> Almond Sponge, Chocolate Ganache, Whipped Cream, Praline	<i>RM 19</i>
<b>Matcha Cake</b> 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 2020 (NZ)	RM 130
Cloudy Bay Marlborough Sauvignon Blanc 2020 (NZ)	RM 218
Ascheri Langhe Arneis 2020 (ITA)	RM 149
Vietti Roero Arneis 2018 (ITA)	RM 188
Castro Martin Albarino 2018 (ESP)	RM 176
Pazo Senorans Albarino 2019 (ESP)	RM 148
CR Organic Verdejo 2019 (ESP)	RM 152
La Cave Du Vieil Armand Alsace Gewurztraminer 2017 (FRA)	RM 149

### ***Smooth, Buttery, Complex & Ripe Fruits (White)***

Tralcetto Il Bianco Ciccio Chardonnay, Trebbiano 2019 (ITA)	RM 150
Terrazas Reserva Mendoza Chardonnay 2018 (ARG)	RM 135

### ***Off Dry, Rich, Sweet (White)***

Battaglio Lia D'Asti DOCG Moscato 2020(ITA)	RM 125
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### ***Off Dry, Good Bouquet, Fruit Driven (Rosé)***

Tralcetto Cerasuolo D'Abruzzo Montepulciano 2020 (ITA)	RM 150
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***Light to Medium Bodied, Dry, Red Fruit Driven (Red)***

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

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

Maxwell Little Demon Cabernet Sauv. Merlot 2018 (AUS)	<i>RM 160</i>
Churchview St John Zinfandel 2017 (AUS)	<i>RM 210</i>
Balduzzi Grand Reserva Cabernet Sauvignon 2016 (CHL)	<i>RM 177</i>
Chateau Musar Hochar Pere Et Fils Cabernet, Cinsault 2017 (LBN)	<i>RM 223</i>
Chateau Musar Cabernet Blend 2012 (LBN)	<i>RM 290</i>
Castellare Chianti Classico DOCG Sangiovese 2018 (ITA)	<i>RM 190</i>
Ascheri Barolo Nebbiolo DOCG 2016 (ITA)	<i>RM 245</i>
Finca Museum Vinea Tempranillo, Crianza 2016 (ESP)	<i>RM 138</i>
Cape Barren Shiraz 2018 (AUS)	<i>RM 162</i>
Cape Barren Cabernet, Merlot, Cabernet Franc 2017 (AUS)	<i>RM 151</i>
Tintoralba Roble Syrah, Garnacha 2018 (ESP)	<i>RM 135</i>



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

Shinas Estate "The Verdict" Cabernet Sauvignon 2017 (AUS)	<i>RM 177</i>
Heartland Director's Cut Shiraz 2018 (AUS)	<i>RM 200</i>
Glaetzer" Bishop" Shiraz 2018 (AUS)	<i>RM 225</i>
Glaetzer" Anaperenna" Shiraz, Cabernet 2017 (AUS)	<i>RM 340</i>
Glaetzer "Amon-Ra" Shiraz 2017 (AUS)	<i>RM 470</i>
Shinas Estate "The Guilty" Shiraz 2018 (AUS)	<i>RM 170</i>
Shinas Estate "The Executioner" Shiraz, Cabernet 2016 (AUS)	<i>RM 222</i>
La Puerta Reserve Malbec 2017(ARG)	<i>RM 136</i>
La Puerta Grand Reserva Malbec, Shiraz 2016 (ARG)	<i>RM 210</i>
Terrazas Reserva Mendoza Cabernet Sauvignon 2018 (ARG)	<i>RM 135</i>
Terrazas Reserva Mendoza Malbec 2018 (ARG)	<i>RM 135</i>
Luzon Coleccion Monastrell 2018 (ESP)	<i>RM 140</i>
Finca Museum Museum Reserva Tempranillo 2015 (ESP)	<i>RM 162</i>
Altos De Luzon Monastrell,Cab. Sau. Tempranillo 2016 (ESP)	<i>RM 165</i>
Mauro Cosecha Tempranillo 2017 (ESP)	<i>RM 288</i>
Frank Phelan Saint-Estephe Bordeaux Blend 2014 (FRA)	<i>RM 250</i>



## SPARKLING & CHAMPAGNE SELECTIONS

### *Italy*

Villa Sandi IL Fresco Brut Rose Spumante	<i>RM 190</i>
Villa Sandi Valdobbiadene Prosecco Superiore D.O.C.G. Spumante Extra Dry	<i>RM 200</i>

### *Spain*

Vallformosa Classic Brut Cava NV	<i>RM 190</i>
Juvé & Camps Grand Reserva Cava 2015	<i>RM 280</i>

### *France*

Champagne Billecart Salmon Brut Reserve	<i>RM 400</i>
Champagne Billecart 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 520</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>
Tanaka 1789 Chartier Blend 2018 -500ml	<i>RM 690</i>
Iwa 5 -720ml	<i>RM 1,200</i>
Dassai 39 -720ml	<i>RM 290</i>
Dassai 23 -1800ml	<i>RM 860</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>



## NON-ALCOHOLIC

### Soft Drinks

Coca-Cola	<i>RM 5</i>
Ginger Ale	<i>RM 5</i>
Thai Soda	<i>RM 6</i>
Hildon Still -750ml.	<i>RM 15</i>
San Pellegrino Sparkling -1ltr.	<i>RM 18</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>