

Omakase 'Natsu' Sushi Bar ONLY with sake matching 275

*Eight courses of our chef's exclusive selection for the full sushi bar experience, chosen from a range of seasonal ingredients.
Enjoy the refined details and techniques.*

Sakura Oyster

Saba Isobe-maki

Crayfish Tamago Sando

Kinmon 'X3 Rosé' Junmai | Akita, JPN

Smoked Scampi "Purple Rain"

Tentaka Organic Junmai Ginjo | Tochigi, JPN

Negi-Kani Chawanmushi

Bodaimoto Nigori Junmai Nigori | Okayama, JPN

Chef's special selection nigiri (10 pcs)

Kinpou Junmai Ginjo | Fukushima, JPN

Black Ink Soup "Monochrome"

Hattanso Junmai Ginjo Muroka Genshu | Hiroshima, JPN

"Monaka"

Tea / Coffee

Chef's Tasting Menu 'Natsu'

220
with sake matching 275

A ten-course tasting menu featuring seasonal local produce and traditional Japanese techniques

Grilled Oyster with Wagyu and Truffle oil

Amaebi Kobu with Egg Tofu

Smoked Tuna Tataki

Bodaimoto Nigori *Junmai Nigori | Okayama, JPN*

Premium Sashimi of the day

Kinpou *Junmai Ginjo | Fukushima, JPN*

Crocodile Mino-age

Tentak *Organic Junmai Ginjo | Tochigi, JPN*

Aged Scallop and Asparagus Soup

Kumamoto Wagyu

Yamabuki Gold *Long-aged sake | Akita, JPN*

Chrysanthemum Kiwi Kanten

Chef's Premium Selection Nigiri(3 pcs)

Hattanso *Junmai Ginjo Muroka Genshu | Hiroshima, JPN*

Shingen-mochi with Soybean Mascarpone

Tea / Coffee



Scan to access our full a la carte menu

Please notify our staff for any allergies and dietary requirements prior to ordering.

Our menu contains allergens and has been prepared in a kitchen that handles potential allergens. Whilst all reasonable efforts are made to meet your dietary needs, we cannot guarantee that our food will be completely allergen free.

Service charge of 5% on weekdays & Saturdays, 10% on Sundays, 15% on public holidays applies