

**Blue Wave 'Aoi Nami'**

*Local fresh oyster, golden mignonette*

**Spring Garden 'Haru no Niwa'**

*Sweet prawn. Salted egg yolk, balsamic strawberry*

**The Colours of Spring**

**'Kobai'**

*White wine tomato compote, soy cured flounder  
fin Salad*

**'Wakaba'**

*Spanner crab chawanmushi with ikura & plum  
sauce*

**'Nekoyanagi'**

*Smoked salmon with caper oil and vinegared apple*

**'Sakura'**

*WA octopus with yuzukosho miso dressing*

**Toro**

*Bluefin tuna belly sashimi*

**Premium Nigiri Selection**

*8 pieces of Chef's exclusive selection of sushi,  
chosen from a range of seasonal ingredients*

**Triple Miso soup**

*a Soup with three type of soybean paste*

**Ao-Fuji**

*Dark chocolate ice cream, blue cotton candy*

**Tea / Coffee**

- Welcome Drink -

**Uzenshiraume**

*Plum Wine | Yamagata, JPN*

*Fruity plum aroma. Fresh, fruity plum flavour  
with a sweet, bitter aftertaste - reminiscent of  
Campari*

*Alc: 10%*



- Sake Flight-

**Tamagawa 'White Label'**

*Junmai Muroka Nama Genshu | Kyoto, JPN*

*Rice: Kitanishiki 100%*

*Polished: 66%*

*Alc: 21%*

*SMV: +17.8, Acidity: 3.2, amino acid: 4.6*



**Dewazakura 'Karesansui'**

*Junmai 10 years-old | Yamagata, JPN*

*Rice: Yamagata Local Rice*

*Polished: 65%*

*Alc: 16%*



**Shinkame 'Mahoto'**

*Junmai | Saitama, JPN*

*Rice: Organic Gohyakumangoku*

*Polished: 60%*

*Alc: 15.5%*

