

Signature Five

Matching Sake

Sashimi of the Day

Exquisite assortment including the ocean's most luxurious offerings

Nanbu Bijin 'Shinhaku'

*Junmai Daiginjo | Iwate, JPN
Beautiful aromas of fresh peach or strawberry with very mild rice aromas like soft marshmallows.*



Foie Gras Chawanmushi & Nori Crunch

Steamed egg custard with Foie gras & Spicy tuna seaweed cracker.

Shichiken 'Hanamizuka'

*Junmai Nigori | Yamanashi, JPN
This slightly cloudy, lively junmai sake combines a silky, gentle effervescence with the umami of the rice, and bursts with a refreshing and delicate acidity.*



AUS Wagyu Sirloin Steak

MB9+ Wagyu from Mayura Station cooked in Jospir Charcoal Oven

Taiheizan

*Kimoto Junmai | Akita, JPN
The uniqueness of Taiheizan sake is in its deep expansive umami flavours hidden in a clean and delicate finish*



Premium Nigiri 3pcs

Chef's Selection of Premium Sushi

Chogetsu Classic

*Junmai Ginjo | Akita, JPN
Light, silky smooth and aromatic. It has aromas of tropical fruit, pineapple and flowers.*



Dessert & Tea / Coffee