

- Sakizuke -

Awabi Salad

Black lip abalone, foie gras cream, caviar, edible flowers

- Zensai -

Saikyo Miso Ocean Trout

Diced ocean trout, shiso leaf, avocado puree, saikyo miso vinaigrette

- Mukozuke -

Dry-Aged Snapper Sashimi

Dry-aged Snapper, momiji oroshi, shiso, crispy ginger, ponzu

- Sushi -

Premium Selection

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

- Shirumono -

Hydrangea Tofu Miso Soup

Silken Tofu, awase-miso, bonito dashi

- Amami -

Salted Caramel Miso Ice Cream

Miso ice cream, crispy charcoal blossoms, toasted rice

Tea / Coffee

- Sakizuke & Zensai -

Sawahime 'Rosé Nigori'

Junmai Nigori | Tochigi, JPN

The unique colour comes from the red-strain yeast used in the brewing process. Fruity, smooth and easy to drink.



- Mukozuke -

Chogetsu Nama

Junmai Ginjo Nama | Akita, JPN

Very aromatic with hints of white flowers, apple and citrus fruits. Silky smooth, mouth-watering fullness on the pallet with a crisp finish.



- Sushi -

Nanbu Bijin 'Shinhaku'

Junmai Daiginjo | Iwate, JPN

Beautiful aromas of fresh peach or strawberry with very mild rice aromas like soft marshmallows.



- Shirumono -

Hattanso

Junmai Ginjo Muroka Genshu | Hiroshima, JPN

The nose is replete with fermentation, lavender and hazelnut. Flavour of honey, walnut, pineapple with a sweet slightly spicy aftertaste.



Matching Sake

- *Sakizuke* -

Oyster Boat

Fresh oyster, sweet prawn, sea urchin, caviar

- *Mukozuke* -

Sashimi of the Day

Exquisite assortment including the ocean's most luxurious offerings

- *Sushi* -

Premium Selection

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

- *Shirumono* -

Miso Soup

- *Amami* -

Ice Cream Sandwich 'Monaka'

White chocolate & sake lee ice cream, blueberry sauce, raspberry whipped cream

Tea / Coffee

Hakkaisan

Tokubetsu Junmai | Nigata, JPN

Fermented at low temperature, using the ultra-soft water coming from melting snow and filtered by Mt Hakkai. Very smooth and refreshing.



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