

Signature Five

Sashimi of the Day

Exquisite assortment including the ocean's most luxurious offerings

Foie Gras Chawanmushi & Nori Crunch

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

AUS Wagyu Sirloin Steak

MB9+ Wagyu from Mayura Station cooked in Jospir Charcoal Oven

Premium Nigiri 3pcs

Chef's Selection of Premium Sushi

Dessert & Tea / Coffee

Matching Sake

Nanbu Bijin 'Shinhaku'

Junmai Daiginjo | Iwate, JPN

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



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.



Taiheizan

Kimoto Junmai | Akita, JPN

The uniqueness of Taiheizan sake is in its deep expansive umami flavours hidden in a clean and delicate finish



Chogetsu Classic

Junmai Ginjo | Akita, JPN

Light, silky smooth and aromatic. It has aromas of tropical fruit, pineapple and flowers.



Komeyui to Share

minimum 2 people

- Appetisers -

Tako Wasabi
Paprika Edamame
Fried Chicken 'Karaage'

- Sashimi -

Kingfish Carpaccio

- Mains -

Collinson & Co. MB3 Striploin 150g
Salmon Teriyaki 2 pcs

- Dessert -

Ice Cream Sandwich 'Monaka'
Tea / Coffee

Sake Pairing Flight

Nanbu Bijin 'Shinhaku'

Junmai Daiginjo | Iwate, JPN

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



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.



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110 per person
with Sake Pairing 150 per person