

## Signature Five

## Matching Sake

### 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

### 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*



### Hakkaisan

*Tokubetsu Junmai | Niigata, JPN*

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



## 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

### Shichiken 'Hanamizuka'

*Junmai Nigori* | Yamanashi, JPN

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### Gangi 'Mizunowa'

*Junmai Ginjo* | Yamaguchi, JPN

*Tropical Fruits such as Mango and Papaya on the nose. Light, elegant and refreshing like a breeze by the river. Well balanced with a clean dry finish*



### Taiheizan

*Kimoto Junmai* | Akita, JPN

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



88 per person  
with Sake Pairing 128 per person