



Watching 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 Josper Charcoal Oven

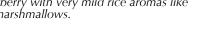
Premium Nigiri 3pcs

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



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Gangi 'Mizunowa'

Junnai 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

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