

- Sakizuke -

Hokkaido Hotate no Kimizu

Cured scallop, caviar, sweet-vinegar egg yolk

- Zensai -

Wagyu Toast

Japanese wagyu, truffle creme, ikura, toasted bread

- Mukozuke -

Ice Dome Sashimi

Premium seasonal sashimi, onion soy sauce

- Sushi -

Premium Selection

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

- Shirumono -

Awabi to Shiitake no Osuimono

Steamed green lip abalone, shiitake mushroom broth

- Amami -

Matcha Tart

Matcha anglaise, white chocolate, strawberry salted caramel

Tea / Coffee

- Sakizuke & Zensai -

Kinmon 'X3 Rosé'

Junmai | Akita, JPN

Hints of earth, peach, and strawberry cream, with a touch of pepper and rose. Lightly acidic with wine like finish, beautifully complex



- Mukozuke -

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



- Sushi -

Senkin 'Modern Kamenoo'

Junmai Daiginjo Tohigi, JPN

A tart, fruity sake offering the palate-cleansing crispness of a German Gvürtztraminer. It has pure, clear, sparkling acidity with a refined texture



- Shirumono -

Niida Shizenshu

Junmai Kimoto 'Kan Atsurae' | Fukushima, JPN

A gentle scent reminiscent of honey, delicate and soft mouth feel. A perfect balance of natural sweetness and moderate acidity.



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.



Nanbu Bijin 'Shinhaku'

Junmai Daiginjo | Iwate, JPN

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



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.

