

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 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



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.



160 with Sake Pairing 210



minimum 2 people

- Appetisers -Tako Wasabi Paprika Edamame Coma Chicken Bao

- Sashimi -Kingfish Carpaccio

- Mains -

Soy Grilled Chicken Red Miso Beef Curry & Rice

- Dessert -

Ice Cream Sandwich 'Monaka' Tea / Coffee

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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



Keigetsu 'Extra Dry'

Tokubetsu Junmai | Kochi, JPN Its dry nature opens a slight alcohol sweetness to come through in the crisp mouthfeel. The clean taste makes this a very food friendly sake.



88 per person with Sake Pairing 128 per person