

# Sake & Omakase



## "FOREST AND SEA"

- *Sakizuke* -

### Plum Oyster

*Fresh pacific oyster with plum mignonette, delicately balanced with amazu and citrus zest*

- *Zensai* -

### Crispy Mochi & Sake Steamed Abalone

*Golden-fried mochi with edamame bean paste and caviar, paired with tender sake-steamed abalone*

- *Mukozuke* -

### Salmon & Pine Nut Essence

*Lightly salted salmon sashimi, complemented by velvety pine nut sauce and briny salmon roe*

- *Yakimono* -

### Wagyu no Umi Kaze

*A5 Japanese Wagyu steak, grilled mussels, and shiitake mushroom demi-glace, finished with aromatic herbs*

- *Sushi* -

### Chef's Seasonal Nigiri

*A curated selection of 10 premium nigiri, showcasing the finest seafood and delicate flavours*

- *Shirumono* -

### Kamo Soba

*Succulent duck breast in soy-infused dashi, served with soba, caramelized onion, and toasted buckwheat*

- *Amami* -

### Banana & Nori Delight

*Roasted banana ice cream with saikyo miso caramel and a savoury nori-infused madeleine*

## Tea / Coffee