

Omakase

- Autumn 2025 -

- 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

Matching Sake

- Sakizuke & Zensai-

Keigetsu 'Extra Dry'

Tokubetsu Junmai | Kochi, JPN

The dry nature reveals a subtle alcohol sweetness in the crisp mouthfeel, making it a food-friendly sake that can be enjoyed on its own.



- Mukozuke -

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.



- Yakimono -

Michi-Zakura 'Aiyama 60'

Junmai | Hokkaido, JPN

Delicate aromas of berry and apple; the palate features melon, stone fruits, cherry, and savory mineral notes. It has slight fruit sweetness, creamy texture, acidity, umami, and herbal notes.



- Sushi -

Nanbu Bijin 'Shinhaku'

Junmai Daiginjo | Iwate, JPN

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



- Shirumono -

Kamo Midori

Junmai Ginjo | Okayama, JPN

A gentle melon scent with lychee and black sugar hints, featuring soft melon and steamed rice flavours with caramel notes. It has a smooth texture, good flavour intensity, and a long finish.

