

# SIGNATURE TASTING SET

10-COURSE SHARING MENU

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**\$258++ FOR 2 GUESTS**

**\$498++ FOR 4 GUESTS**

Optional curated sake pairing

\$58++ per guest (50ml x 5 pours)  
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## **SALMON TATAKI**

Ginger-Wasabi Ponzu. Ikura. Red Onion. Coriander Cress

## **OTORO ABURI HANDROLL**

Bluefin Tuna Belly. Uni. Ikura. Nori. Pickled Wasabi

Additional handroll available at \$18++ each  
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## **JAPANESE FRUIT TOMATO**

Tofu Mascarpone. Yuzu Vinaigrette. Balsamic Cream Drizzle

## **SPICY BABY CORN**

Sriracha Mayo. Furikake. Chicken Floss  
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## **WAGYU SOURDOUGH**

Black Pepper Wagyu. Crème Fraîche. Guacamole. Chives

Additional wagyu sourdough available at \$6++ each

## **TORI KARAAGE**

Chicken Thigh. Sansho Pepper. Sweet Karashi Mayo  
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## **TASTE OF JAPANESE WAGYU TRIO**

A curated selection of premium cuts:

A4 Kagoshima Striploin

A4 Miyazaki Ribeye

A5 Kyushu Tenderloin

## **CLASSIC COLD SOMEN**

Ikura. Shaved Truffles  
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## **MATCHA PANNACOTTA**

Green Tea Pudding. Berry Compote. Toasted Pistachios

## **S'MORES TARTLET**

Dark Chocolate. Marshmallows. Raspberry Reduction.

Vanilla Ice Cream



Dishes are subject to availability and may be substituted with a similar item.  
Prices are subject to service charge and prevailing government taxes.