

TANOKE x HEAVENSAKE

DINNER MENU | 31 MARCH, 7PM | \$188++ PER PAX

YUBA & UNI

Fresh Yuba from Kyoto. Hokkaido Sea Urchin. Ikura. Irizake
生汤叶与海胆 | 京都新鲜汤叶(腐竹). 北海道海胆. 鲑鱼卵. 清酒调味汁

MAGURO TATAKI

Bluefin Tuna. Garlic Chips. Honey Ponzu. Coriander Cress
炙烧金枪鱼 | 蓝鳍金枪鱼. 蒜片. 蜂蜜柚子酱油. 香菜苗

LOBSTER TOAST

Canadian Lobster. Yuzu Wasabi Mayo. Tobiko. Crushed Edamame. Mikan.
Brioche Toast.
龙虾吐司 | 加拿大龙虾. 柚子芥末蛋黄酱. 飞鱼卵. 碎毛豆. 蜜柑. 布里欧修吐司

CHOICE OF ONE MAIN COURSE 主菜 (二选一)

BINCHOTAN-GRILLED AUSTRALIAN WAGYU TENDERLOIN

Grilled Asparagus. Pickled Wasabi. Garlic Chips
备长炭烤澳洲和牛里脊 | 炭烤芦笋. 腌渍山葵. 蒜片

or 或

ATLANTIC SALMON BUTTERYAKI

Kinoko Mushrooms. Asparagus. Butter and Sake Sauce
大西洋鲑鱼黄油烧 | 金针菇. 芦笋. 黄油和清酒酱

SAKE AFFOGATO

50 Degree Celsius Manrei Sake. Vanilla Ice Cream
清酒阿芙佳朵 | 50度万龄纯米蜜酒. 香草雪糕



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