



SRW DINNER SET

78++ per person

Add-on 38++ for a 3-course Sake Pairing

Add-on 10++ for a shot of Choc Sake with Dessert

HAMACHI CARPACCIO WITH BLACK TRUFFLES

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UNAGI TEMPURA & EGGPLANT DENGAKU

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CHOICE OF ONE

Served with Rice, Onsen Egg & Furikake

MISO TORI MOMO

Chicken Thigh. Karai Miso. La-Yu Shironegi.

IBERICO PORK JOWL

Fruity Yakiniku Marinade. Karashi Mayo.

HAMACHI KAMA

Yellowtail Cheek. Honey Puzu. Momiji Oroshi.

COASTAL LAMB RACK +\$10

Koji-aged. Sweet Onion Marinade. Karashi Mayo.

AUSTRALIAN WAGYU MB7 STRIPLOIN

JAPANESE A4 WAGYU RIBEYE +\$38

JAPANESE A5 WAGYU TENDERLOIN +\$48

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CHOICE OF ONE

NESPRESSO MILK PUDDING & GRANITA

MATCHA PANNACOTTA

SHISO LYCHEE SORBET

CHOICE OF NESPRESSO

ISTANBUL ESPRESSO (INTENSITY 8)

Roasted with a fruity note and a hint of almond

PARIS ESPRESSO (INTENSITY 6)

Cereal and biscuity, with a hint of citrus

RIO DE JANEIRO ESPRESSO (INTENSITY 9)

Herbal and spicy

SMALL PLATES TO SHARE

SANSHO PEPPER TORI KARAAGE, 12

Chicken Thigh. Sansho Pepper. Karashi Mayo.

WAGYU MARMALADE TOAST, 12

Sweet Slow-braised Wagyu. Yuzu. Focaccia Toast.
Yuzu Kosho Cream.

ABURI KANI MISO SENBEI, 8

Rice Crackers. Snow Crab Miso. Tobiko. Scallions.

HEMEIGO TATAMI, 12

Grilled Pressed Baby Sardines. QP Mayo. Shichimi.

OTORO ABURI HANDROLL, 14

Bluefin Tuna Belly. Uni. Ikura. Sushi Rice. Nori.
Pickled Wasabi. 1 Handroll per Order.
(Min. order 2 Pcs)

FOIE GRAS TERIYAKI, 18

French Duck Liver. Teriyaki. Sansho. Pickles.

GOBO AGE, 10

Crispy Braised Burdock Roots.

FRUIT TOMATO, 18

Japanese Fruit Tomato. Yuzu Vinaigrette.
Tofu Mascarpone. Cream of Balsamic.

SPICY BABY CORN, 10

Chargrilled Baby Corn. Siracha Mayo. Furikake.

JAPANESE SIDE SALAD, 8

Yuzu Apple Vinaigrette. Sesame. Nori.

CHARGRILLED ASPARAGUS, 12

US Asparagus. Yuzu Kosho Cream. Bonito Flakes.

KINOKO MUSHROOMS, 10

Enoki. King Oyster. Shiitake. Shimeiji. Butter.
Sake. Sudachi.

