

*Festive* JOY OF  
FOOD & SAKE



## BUBBLY FEAST FOR FOUR

### HAMACHI CARPACCIO

Yellowtail. Ikura. Truffle Shoyu. Shaved Truffles

### JAPANESE FRUIT TOMATO

Yuzu Vinaigrette. Tofu Mascarpone. Cream of Balsamic

### ABURI KANI MISO TOFU

Crab Miso Mayo. Swimming Crab. Silken Tofu. Tobiko

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### INARI & FOIE GRAS GUNKAN

Tofu Pocket. Sushi Rice. Foie Gras Teriyaki

### WAGYU SOURDOUGH

Black Pepper. Wagyu. Creme Fraiche. Guacamole. Chives

### MISO NASU DENGAKU

Eggplant. Spicy Dengaku Miso. Nori-coated Crispy Rice

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### AUSTRALIAN WAGYU TOMAHAWK

Approx 1.1kg. Japanese Whisky Marinade. Yakiniku Sauce

### ATLANTIC SALMON KASUZUKE

Sake Lees & Miso Marinade. Sansai

### KINOKO MUSHROOMS

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

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## DESSERT OF THE DAY

**488++ per set (serves 4)**

Complimentary 720ml bottle of  
Hitotoki Sparkling Junmai

If you have any dietary restrictions, please notify the restaurant at the time of booking. Menu is subject to seasonal changes. Discounts, vouchers and/or privileges are not applicable. Prices are subject to service charge & prevailing government taxes.