



Signature
TASTING SET

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TASTING SET | 10-COURSE SHARING

\$258++ for 2 guests

\$498++ for 4 guests

Optional curated sake pairing

\$58++ per guest (50ml × 5 pours)

HAMACHI CRUDO

Ikura. Hanasaki Crab Oil. Crispy Leek. Ginger Honey Ponzu

F1 WAGYU SUSHI

Fresh Uni. Ikura. Yushu Koshi. Orange Teriyaki Glaze

Additional piece available at \$24++ each

JAPANESE FRUIT TOMATO

Tofu Mascarpone. Yuzu Vinaigrette. Balsamic Cream Drizzle

SPICY BABY CORN

Sriracha Mayo. Furikake. Chicken Floss

WAGYU SOURDOUGH

Black Pepper Wagyu. Crème Fraîche. Guacamole. Chives

Additional wagyu sourdough available at \$6++ each

SALTED EGG SOFT SHELL CRAB

Salted Egg Dust. Sriracha Mayo

TASTE OF JAPANESE WAGYU TRIO

A curated selection of premium cuts:

F1 WAGYU STRIPLOIN

A4 MIYAZAKI RIBEYE

A5 KYUSHU TENDERLOIN

TRUFFLE COLD SOMEN

Ikura. Shaved Truffles

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.