

Festive DINNER SET

\$98++ per person*

Add-on \$48++ per person
for Sake Pairing

HON MAGURO TARTARE WITH HOKKAIDO UNI

Bluefin Tuna. Hokkaido Sea Urchin. Pickled Wasabi. Crispy Toast

ZUWAIGANI CREAM STEW

Snow Crab Leg. Mixed Mushrooms. Potato. Mozzarella. Sourdough Stick

CHOICE OF MAIN COURSE

Served with Niigata Rice, Onsen Egg & Truffle Shoyu

SANCHOKU WAGYU STRIPLOIN 100G

Richly marbled Australian Wagyu, tender and full of flavour

SANCHOKU WAGYU STRIPLOIN 150G **+\$18**

Richly marbled Australian Wagyu, tender and full of flavour

A4 MIYAZAKI RIBEYE 100G **+\$38**

Exceptional ribeye with a perfect balance of marbling and umami

A5 KYUSHU TENDERLOIN 100G **+\$48**

Delicate, melt-in-your-mouth Japanese tenderloin, grilled to perfection

TASTE OF WAGYU TRIO 210G **+\$98**

70G each. Sanchoku Striploin, A4 Ribeye and A5 Tenderloin

BLACK GARLIC LAMB KATSU **+\$10**

Breaded Lamb Tenderloin. Black Garlic Jus. Rakkyo

SAKURA CHICKEN THIGH

Organic Chicken. Honey Miso Glaze. Cucumber Slaw

GINDARA ORANGE TERIYAKI

Black Cod. Saikyo Miso Marinade. Orange Teriyaki. Bak Choy

CHOICE OF DESSERT

CRANBERRY CHEESE TARTLET

Cranberry Compote. French Cream Cheese. Butter Tartlet

MATCHA PANNACOTTA

Green Tea Pudding. Berries Compote. Toasted Pistachios

*Discounts do not apply to supplementary items, upgrades, or sake pairings.
All prices are subject to service charge and prevailing government taxes.

