

SIGNATURE TASTING SET

10-COURSE SHARING MENU

\$258++ FOR 2 GUESTS

\$498++ FOR 4 GUESTS

Optional curated sake pairing

\$58++ per guest (50ml x 5 pours)



SIGNATURE TASTING SET

10-COURSE SHARING

SALMON TATAKI

Ginger-Wasabi Ponzu. Ikura. Red Onion. Coriander Cress

OTORO ABURI HANDROLL

Bluefin Tuna Belly. Uni. Ikura. Nori. Pickled Wasabi

Additional handroll available at \$18++ 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

TORI KARAAGE

Chicken Thigh. Sansho Pepper. Sweet Karashi Mayo

TASTE OF JAPANESE WAGYU TRIO

A curated selection of premium cuts:

A4 Kagoshima Striploin

A4 Miyazaki Ribeye

A5 Kyushu Tenderloin

CLASSIC 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.