



Signature

10-COURSE TASTING SET

FOR SHARING

\$258++ (SERVES 2 PAX)

\$498++ (SERVES 4 PAX)

Sake pairing \$58++ per pax (5 types)

SALMON TATAKI

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

OTORO ABURI HANDROLL

Bluefin Tuna Belly. Sushi Rice. Fresh Uni. Ikura. Nori. Pickled Wasabi. Additional piece at \$18++ each

JAPANESE FRUIT TOMATO

Juicy Tomatoes. Tofu Mascarpone. Yuzu Vinaigrette. Balsamic Cream

SPICY BABY CORN

Tender Baby Corn. Sriracha Mayo. Furikake. Chicken Floss

WAGYU SOURDOUGH

Black Pepper. Crème Fraîche. Guacamole. Chives
Additional piece at \$6++ each

TORI KARAAGE

Chicken Thigh. Sansho Pepper. Sweet Karashi Mayo

TASTE OF WAGYU TRIO

A Curated Selection of Premium Cuts (70g each cut):
Sanchoku Striploin, A4 Miyazaki Ribeye and A5 Kyushu Tenderloin

PREMIUM COLD SOMEN

Hokkaido Scallops. Uni. Ikura. Shaved Truffles

MATCHA PANNACOTTA

Green Tea Pudding. Berry Compote. Toasted Pistachios

SATA ANDAGI

Okinawan Donuts. Vanilla Ice Cream. Salted Caramel

Dishes are subject to availability and may be substituted with a similar item.
Prices are subject to service charge and prevailing government taxes.