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10 COURSE OMAKASE
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\$118

Warm Starter

Kani Miso | Fried Potato Cheese Mochi | Ikura

Sashimi

King Salmon | Mia Oyster | Truffle Ponzu

Noodle

Truffle Somen | Grilled Slipper Lobster | Dashi Sea Cucumber Broth

Braised

Argentinian Prawns | Chorizo Braised White Bean | Yuzu Kosho

Soup

Sake Broth | Fresh Asari Clams

Deep Fried

Deep Sea Crab Spring Roe | Jade Abalone Chicken Collagen Sauce

Binchotan

Hokkaido Scallops | Yuzu Foam | Chilli Oil

Mains

Atlantic Cod | Onion Beurre Blanc
Baby Crayfish

OR

Lobster Barley Porridge (+\$18)
Chile Uni | Grilled Firefly Squid
Smoked Lardon

Mochi

Sasa Leaf Wrapped Black Sesame Mochi

Sorbet

Sake Kyoho Grape | Caramelised Hazelnut

With Sake Wine Pairing (+\$88)

(UP. \$128) Kamaya Junmai Arroz 2018 (1 bottle / 720ml)

Wine Yeast prepared Junmai Shu Arroz! A Junmai Shu, which was made from Japan Brewery since 1978

