



15
年

OMAKASE

“Paring Sake \$50 per person (minimum 2)”

Oyster & Apple
Oyster & apple ponzu

Prawn, Ginger & Anchovy
Fremantle Amaebi prawns, ginger vinaigrette sauce & anchovy ice cream

Egg & Crab
Egg custard “Chawanmushi” & blue Swimmer Crab

Scallop, Eggplant & Karasumi
Kombu oil scallop confit, smashed eggplant & bottarga

Corn, Aosa & Beetroot
Corn & aosa Kakiage tempura with beetroot dip

Salmon, Ikura & Egg Yolk / Rice
“Yuan-yaki” style Ora king salmon, salmon roe & egg yolk sauce

Wagyu, Daikon & Sea Urchin / Soup
Grilled wagyu beef, sea urchin, daikon & white soy sauce

Hitokuchigashi

\$80 per person

MEAT

Chicken, Wasabi & Prosciutto 18

Pork, Spinach & Ontama 23

Lamb, Hoji Tea & Saikyo Miso 26

Duck, Yam Bean & Leek 28

Wagyu, Daikon & Sea Urchin 29

SEAFOOD

Oyster & Apple 4.5 ea

Egg & Crab 11

Prawn, Ginger & Anchovy 18

Scallop, Eggplant & Karasumi 21

Blue Mackerel, Komezu & Tomato 21

Cuttle Fish, Rice Cracker & Yuzu 21

Salmon, Ikura & Egg Yolk 26

VEGETABLE

Okra & Shiso 18

Eggplant, Tomato & Garlic 19

Corn, Aosa & Beetroot 19

Asparagus, Buckwheat & Onion 19

Potato, Mushroom & Cheese 22

SIDE DISH

Aemono 9

Takimono 10

Pickles 10

Rice 10

Soup 8

HITOKUCHIGASHI

Caramel & Almond 7

Plum Sake Custard 8

Yuzu, Honey & Pomelo 9

Sakura & Berry 9