



S A S A K I

Omakase

Oyster & Yuzu

Freshly shucked oyster & yuzu kosho infused vinegar

Tuna, Prosciutto & Shiso

Seared tuna, prosciutto, shiso, salmon roe & egg yolk sauce

Egg & Crab

Egg custard "Chawanmushi" & blue swimmer crab

Green Bug Tail, Hakusai & Kaffir Lime

Confit green bug tail, hakusai purée, kaffir lime leave oil & bottarga

Corn, Aosa & Beetroot

Sweet corn & aosa seaweed fritter & beetroot dip

Kingfish, Daikon & Mugi Miso

Barley miso marinated kingfish, braised daikon & yuzu

Wagyu, Red Wine & Sansho

Grilled wagyu, potato purée, red wine & sansho pepper sauce

Takikomi Gohan

Seasoned steam rice

Sumashijiru

Dashi, white soy & pea sprouts soup

Dessert

\$80 Per Person

Extra \$50 for matching Sake