



HAMACHI TWO WAYS

citron yellow tail sashimi with hamachi misoyaki nigiri

RED HOKKAIDO SALMON

beetroot marinated salmon with red ponzu and plum sake

NIKUJAGA, GARLIC SCALLOPS

with wagyu beef and harusami noodles

UNI AND WHITE ASPARAGUS SARADA

sea urchin with white asparagus salad

YAMAIMO EBI TEMPURA

nagaimo yam and tiger prawns with showa tempura butter

REEF LOBSTER GOLDEN CURRY

with teppanyaki vegetables

SORBET

lychee-jasmine sorbet

HIBACHI WAGYU BEEF

with garlic fried rice and yakiniku sauce

CHANKO JIRU SNOW CRAB

with yuzu chicken broth and crab karaagi

MISO CARAMEL PARFAIT

sake poached pears, mandarin curd and sesame brittle

\$258 per person including water and pre dinner drink
+ \$75 per person to include sake pairings
Price is in US Dollars and subject to 10% service charge and T-GST