

ARITA

WAGYU

29 - 31 JULY 2026

ZENSAI

Silky onion milk soup with deep-fried beef sirloin
Boiled shrimp and dried beef knuckle with tofu sauce
Braised beef brisket with vinegared mustard miso sauce
Paired with Takara Seishu "Mio" Sparkling

OTSUKURI

Rolled roasted beef sirloin with sliced leek, egg yolk soy sauce
Rare-center roasted beef knuckle sashimi style with wasabi soy sauce
Kombu-cured red seabream and marinated tuna-toro
Paired with Kubota Junmai Daiginjo

YAKIMONO

Grilled Spanish mackerel and summer vegetables with black vinegar glaze
Cold beef sirloin shabu-shabu with sesame and hebesu sauce
Paired with Masumi Sanka Junmai Daiginjo

NIMONO

Tender braised beef brisket with a delicate thickened sauce
Paired with Sharaku Junmai Ginjo

SHIIZAKANA

Japanese Arita-wagyu top-blade steak with leek sauce and teriyaki sauce
Paired with Shichida Junmai Ginjo

SHOKUJI

Beef tenderloin special bara-chirashi sushi
Nigiri-sushi of lightly blanched tuna and seared kombu cured beef sirloin
Special Consomme soup in Japanese style with shrimp, white fish and vegetables

KANMI

Fresh Muscat grapes, vanilla panna cotta, green apple jelly,
Greek yogurt ice cream, and muscovado sable

PHP 12000++ WITH SAKE PAIRING



Please note that menus are subject to change due to seasonality and product availability.
Please let us know of any special dietary requirements or allergies, and we will be happy to accommodate you.