



7 COURSE TASTING MENU

45++ PER PERSON

AMUSE-BOUCHE

CHILLED EDAMAME VELOUTÉ

Silken Tamago Custard, Yuzu Espuma, & Toasted Sesame Crumble



SASHIMI

SEASONAL SASHIMI DUO

Hand-Selected Salmon & Market Fish, Freshly Grated Wasabi, Pickled Ginger, & Artisanal Shoyu



SOUP

REFINED CLEAR DASHI

Delicate Kombu-Katsuobushi Infusion, Silken Tofu, Enoki Mushrooms, & Young Spring Onion



SEASONAL PLATE

BAMBOO-SMOKED CLAMS & BLACK MUSSELS

White Cabbage-Wrapped Eggplant, Agedashi Broth, & Subtle Umami Infusion



SIMMERED DISH

SUDASHI-SCENTED SCALLOP & GREEN TEA SOBA

Lightly Seared Scallop, Chilled Cha Soba, Ponzu Dressing, & Citrus Aromatics



GRILLED COURSE

NEGIMA YAKITORI

Charcoal-Grilled Chicken And Spring Onion, Light Tare Reduction, & Crisp Nori Cracker



OR

RIB EYE, UNAGI, UMAMI BROTH (*)

Glazed BBQ Eel, Japanese-Style Kimchi, Sautéed Shimeji Mushrooms, & Sweet White Onion



OR

JUMBO PRAWNS, LEEK, BISQUE (*)

Jumbo Prawns Wrapped In Tender Leeks, Served With Braised Daikon And Glazed Edamame, & Velvety Prawn Bisque



DESSERT

MATCHA TIRAMISU

Kyoto Matcha Mascarpone, Matcha-Soaked Sponge, & Fine Matcha Dust



(*) \$15++ surcharge applies to selected dishes