

MAY 2019

## SIGNATURE OMAKASE

CAULIFLOWER, URCHIN, CAVIAR

SASHIMI

PEAS SOUP

WHITE ASPARAGUS, SCALLOP

FOIE GRAS, BAMBOO SHOOT, MORINGA

MINT, BASIL, LEMON GRASS

CUTLASSFISH (TACHIUO), ABALONE, SANSAI

OR/AND

SNOW AGED WAGYU BEEF, BLACK GARLIC, BURDOCK +20

CRAB RISOTTO

DESSERT

158/198 (Two Mains)

*Wine and Sake Pairing* 108 / 128

*Royal Blue Tea Pairing* 128

Prices exclude 10% service charge and GST

**MAY 2019**

## **OMAKASE-6 COURSE**

CAULIFLOWER, URCHIN, CAVIAR

PEAS SOUP

WHITE ASPARAGUS, SCALLOP

CUTLASSFISH (TACHIUO), ABALONE, SANSAI

**OR/AND**

SNOW AGED WAGYU BEEF, BLACK GARLIC, BURDOCK +20

CRAB RISOTTO

DESSERT

**108/148 (Two Mains)**

*Wine and Sake Pairing 88/108*

*Royal Blue Tea Pairing 128*

Prices exclude 10% service charge and GST

## PREMIUM OMAKASE

*As this menu requires prior preparation please make  
your reservations 3 days in advance*

ASK

## NIGIRI SUSHI

Our sushi is made with premium Koshihikari rice  
from South-Uonuma, Niigata

MATSU Nigiri

*10 kinds sushi*

78

TAKE Nigiri

*7 kinds sushi*

58

UME Nigiri

*5 kinds sushi*

38

## SASHIMI

RIZU Sashimi Platter

*Signature sashimi platter with selected fish*

78

5 kinds sashimi (2pcs each)

58

3 kinds sashimi (2pcs each)

38

\*For A La Carte Sushi and Sashimi  
please check with our team

# WAGYU STEAK

## SNOW-AGED WAGYU BEEF

*Niigata, Japan*

Our beef is aged using a unique process known as Yukimuro, or snow-aging, a traditional Japanese method of natural preservation where the beef is aged for 30 days to enhance its flavour and texture.

200g / 150g / 100g

98 / 78 / 58

## SAUCES

Pepper sauce / Black garlic paste

## SIDES

Shishito peppers / Bamboo shoot / Grilled mushroom

Brussel sprouts / Asparagus / Sweet potato

White Koshihikari rice (*South-Uonuma, Niigata*)

6 each

## A LA CARTE

Classic house salad

*Refreshing crisp lettuce and baby tomatoes tossed with herbs and wafu radish dressing*

8

Komatsuna goma-ae

*Traditional Japanese mustard spinach with sesame dressing*

8

Seared tuna tataki

*Seared tuna sashimi with wafu sauce and sesame*

15

Carpaccio

*Daily market fish seasoned with ponzu vinaigrette*

15

Signature fish of the day

*Grilled to perfection with saikyo-miso sauce*

35

Sushi roll (6pcs)

*Signature roll filled with daily market fish*

18

Homemade ice cream

*Matcha green tea ice cream with sweet azuki red bean*

10