

MAY 2019

SIGNATURE OMAKASE

CAULIFLOWER, URCHIN, CAVIAR

SASHIMI

PEAS SOUP

WHITE ASPARAGUS, SCALLOP

FOIE GRAS, BAMBOO SHOOT, MORINGA

MINT, BASIL, LEMON GRASS

CUTLASSFISH (TACHIJO), 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