

JUNE, JULY 2019

SIGNATURE OMAKASE

CAULIFLOWER PUREE
urchin | caviar

GRUNT CARPACCIO
okra | yam | macrophyll

AMADAI (TILEFISH) SOUP
potherb mustard

HAMO FISH TEMPURA
plum | tomato | mustard leaf

AYU (SWEETFISH) SAUTÉ
cucumber | colinky | broad bean

SNOW-AGED WAGYU BEEF STEAK
shishito pepper | potato | salsola komarovii | black vinegar

RIZU CRAB RISOTTO
zuwai-gani crab

CASSIS ICE CREAM
fig | sake gelée

158

Wine and Sake Pairing 6 kinds 108 / 4 kinds 88

Royal Blue Tea Pairing 128

Prices exclude 10% service charge and GST

JUNE, JULY 2019

SHORT OMAKASE

CAULIFLOWER PUREE
urchin | caviar

GRUNT CARPACCIO
okra | yam | macrophyll

AMADAI (TILEFISH) SOUP
potherb mustard

AYU (SWEETFISH) SAUTÉ
cucumber | colinky | broad bean

RIZU CRAB RISOTTO
zuwai-gani crab

CASSIS ICE CREAM
fig | sake gelée

108

Wine and Sake Pairing 6 kinds 108 / 4 kinds 88

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*

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