

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

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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*