



### HAMACHI TWO WAYS

Citron Yellow Tail Sashimi with Hamachi Misoyaki Nigiri

### RED HOKKAIDO SALMON

Beetroot marinate Salmon with Red Ponzu and Plum Sake

### UNI AND WHITE ASPARAGUS SARADA

Sea Urchin with White Asparagus Salad

### NIKUJAGA, GARLIC SCALLOPS

With Wagyu Beef and Harusami Noodles

### YAMAIMO EBI TEMPURA

Nagaimo Yam and Tiger Prawns with Showa Tempura Butter

### REEF LOBSTER GOLDEN CURRY

With Teppanyaki Vegetables

### SORBET

Lychee-Jasmine Sorbet

### HIBACHI WAGYU BEEF

With Garlic Fried Rice and Yakiniku Sauce

### CHANKO JIRU SNOW CRAB

With Yuzu chicken broth and Crab Karaagi

### MISO CARAMEL PARFAIT

Sake Poached Pears, Mandarin Curd and Sesame Brittle

\$250 per person including water and pre dinner drink  
+ \$65 per person to include sake pairings  
Price is in US Dollars and subject to 10% service charge and T-GST