

Dinner Menu / 24.11.2023

Cloudy Bay clam, tiger milk, five spice

Pacific oyster, anchovy espuma, fig

Swordfish sashimi, misozu, mustard, pickled fennel

Chawanmushi, spanner crab, morel, zucchini flower

Flounder nigiri, Aji amarillo, yuzu powder

Hokkaido scallop nigiri, enoki mushroom, caviar

Cold smoked bonito, bonito hollandaise

Squid nigiri, shiso, jalapeno, mentaiko

Zuke blue-fin tuna nigiri, nori paste, smoked soy

Kamo Nanban duck breast udon, lapsang tea, sansho

Patagonian toothfish saikyo-yaki, hazelnut miso, fingerlime

MB8+ wagyu rump cap, wasabi salsa, mushroom

Black berry swirl gelato, yuzu jelly, burnt chocolate



Matching Sake

Akishika Shuzo 'Pressed Moto' (75ml)
Osaka

Amanoto 'Tenkuro' Junmai (75ml)
Akita

Amanoto Junmai
Daiginjo 35 (75ml)
Akita

Mukai Shuzo
'Ine Mankai'
Akai Sake (75ml)
Kyoto

'Mii no Umeshu' (45ml) Fukuoka

Miyako Bijin 'Brown Label' (45ml) Hyogo

'Furu-tsuru-ume' Umeshu 10Y0 (30ml) Nara

\$130pp