



\$385 PER COUPLE



Welcome Drink

Sake & Yuzu Jelly Shot



Hokkaido Sea Scallops

Sea Grapes, Sea Urchin



Seaweed, Chicken Meatball in Vegetable and Tofu Miso Broth

Palate Cleanser

Lime Sherbet

Main Course

(1 glass of Kizakura Premium Junmai Sake per pax)

Grilled Japanese Omi Wagyu

Mashed Purple Sweet Potatoes, Braised Daikon

OI

Pan-grilled Eel

Cabbage, Soba



Yuzu Panna Cotta + Premium Tea of Sakura Leaves



Sake Pairing Top-up at \$47 per couple

Sakurago Morioka Sake, Sparkling sake by glass Takasago Taisetsu Junmai Ginjo sake by glass





\$385 PER COUPLE



VEGETARIAN MENU





Appetizer

Welcome Drink

Sake & Yuzu Jelly Shot

Lightly Boiled Baby Spinach

with Toasted Sesame Seeds



Miso Soup with Julianned Vegetables & Tofu

Palate Cleanser

Lime Sherbet

Main Cowrse (1 glass of Kizakura Premium Junmai Sake per pax)



Char-grilled King Abalone Mushroom & **Aubergine with Sea Grapes**

Dessert

Yuzu Panna Cotta + Premium Tea of Sakura Leaves

Sake Pairing Top-up at \$47 per couple

Sakurago Morioka Sake, Sparkling sake by glass Takasago Taisetsu Junmai Ginjo sake by glass