

# Kyushu Omakase

九州おまかせ

## APPETIZER

旬菜

Kagoshima Baby Abalone boiled in Niban Dashi and topped with Miso Fukuoka Shimeji boiled with Niban Dashi and Chrysanthemum Beancurd Skin with Wasabi

とこぶし味噌煮  
菊菜、菊花、占地浸し  
汲み湯葉、山葵

*NV Veuve Clicquot, Yellow Label Brut, Champagne, France*

## SOUP

御椀

Matsutake Dobinmushi (served in teapot)  
Shrimp, Chicken, Shimeji, Ginkgo, Oita Mitsuba Leaf, Saga Sudachi-Citrus

松茸土瓶蒸し  
海老、鶏肉、シメジ、銀杏、三つ葉、酢橘

## SASHIMI

刺身

Nagasaki Tuna, Kagoshima Amberjack, Fukuoka Japanese Sea Bass, Sweet Shrimp  
鮪、カンパチ、スズキ、甘えび

*Jokigen Junmai Daiginjo Sake 'Kiss of Fire', Ishikawa Prefecture*

## FISH

海の幸

Kagoshima Amberjack Hotpot  
Kagoshima Chinese Cabbage, Shimeji, Tofu, Leek

カンパチすき鍋焼  
黄ニラ、白菜、占地、豆腐、葱

*2016 Kuheiji Junmai Daiginjo Sake 'Eau de Desir', Aichi Prefecture*

## MEAT

肉料理

Grilled Miyazaki A5 Sirloin Beef  
Eryngii Mushroom, Green Chili, Japanese Chili Pepper  
served with Dashi Ponzu sauce

宮崎牛炙り焼き (杉板)  
エリンギ、青唐、七味唐辛子、酢橘、ポン

*2013 Château des Tourelles, Lalande-de-Pomerol, Bordeaux, France*

## RICE

食事

Snow Crab Rice  
served with Red Miso Soup and Pickles

松葉蟹ごはん  
赤出汁 香の物

## DESSERT

デザート

Homemade Sesame Mochi with Kagoshima Sweet Potato paste  
served with Fukuoka Kyoho Grape and Oita Pear

胡麻団子、梨、巨峰

*Niwa no Uguisu Tokusen Umeshu 'Otoro', Fukuoka Prefecture*

\$200++

Additional \$99++ for Sake and Wine Pairing  
Prices are subject to 10% service charge and 7% GST



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