



## Dinner Menu

Ikura, sherry, soy

Oyster pearl, nasturtium kimchi

Pear pickled in ginger bug

**Olivier Horiot 2013 Champagne 'Sève' Rosé de Saignée Extra-Brut  
Champagne- Pinot Noir**

Taro, parmesan, onion, braising liquor

**Hakugyokuko Junmai muroka nama Genshu Yamahai**

Uni-Corn

Iwashi, tomato, macadamia, sea greens

**La Marimorena Sobre Lias 2018 Spain, Rias Baixas- Albarino**

Doughnut of the day

King crab cooked in cocoa butter, artichoke, crab miso

**Domaine de Ronces Florale 2015 France, Jura-Chardonnay**

Buckwheat, Ham, melon rind

Iberico pork, koji mole, pumpkin, quince

or

A4 Wagyu striploin from Lake Saroma, pickles and preserves 100g \$55

**Chateau Lascombes 2009 Grand Cru Classe 1855 ( 2<sup>nd</sup> Growth) France,  
Margaux**

Roast barley amazake ice cream, smoked olive oil, mandarin

Single origin chocolate from Tanzania

**Domaine Roussset Peyraguey 2005 Sauternes 'Réserve' France, Bordelais -  
Semillon**

\$168++

Winter truffle supplement 5g \$15

Alcohol pairing \$120

Non Alcoholic Pairing \$55++