

ANNIVERSARY MENU \$128++PER PERSON

SHARING STYLE
WITH A GLASS OF CHAMPAGNE
MINIMUM ORDER OF 2 PERSONS
PRE ORDER 3 DAYS IN ADVANCE

Bread & Butter

Sourdough Bread Roasted Yeast Butter

Amuse Bouche

Freshly Shucked Oysters yuzukosho & Blonde Lager vinaigrette

Tuna Chutoro shiso, shaved kombu, malt chips

Chawanmushi Wheat Beer dashi, mushroom, caviar

Entrée

Raw Hokkaido Scallop salmon roe, sweet ginger vinegar

Hand-Cut Beef Tartare Lager pickled shallot, quail egg, chives

Main Course

Local Seabass Pan seared, beer malt risotto, dill, salmon roe, avruga caviar

Wagyu Tri-Tip Westholme, Australia, in-house dry-aged with dry koji, Stout balsamic glaze, grilled asparagus

Dessert

Layered Honeycake Sour cream, kumquat

Baked Alaska flaming meringue, strawberry sorbet, chocolate feuilletine