



25-27, 31 Dec & 1-2 Jan

680 pp

STARTERS

(For sharing)

- Edamame (v) — Sea salt, yuzu, ao nori
- Salmon puff — Chopped salmon, avocado, yuzu kosho, tapioca puff
- Spinach (v) — Chilled, sesame sauce, mustard seed
- Wagyu — Beef tataki, shishito pepper, tozazu, chorizo oil, toasted rice

SUSHI & TEMPURA

(For sharing)

Festive Sushi-Sashimi platter

- Nigiri — Salmon, chu-toro, shima-aji, sweet prawn
- Sashimi — Akami, salmon, hamachi, scallop
- Freshly shucked Scottish Rock oysters (2pp)

MAIN COURSE

(For sharing)

- Broccoli tempura — Truffle Tentsuyu
- Cauliflower (v) — Black truffle, passion fruit butter sauce, capers, almonds
- Salmon teriyaki — Charred lime, fresh chilli
- Short rib — Slow cooked, red wine-miso daikon pickle

USDA Prime Ribeye 100g — Grilled, oyster mushroom, Yuzu dipping sauce (+188 pp)

CHEF'S DESSERT SELECTION

Warm chocolate truffles, matcha tartlets, vanilla ice cream, sakura-raspberry coulis



NO SERVICE CHARGE. ALL OUR TIPS GO TO OUR STAFF.



DRINK PACKAGES

PACKAGE A – 290 P.P.

*For 2 hours / +180 pp for an additional hour
(Pending table availability)*

BEER

Asahi Draft, Japan

SPARKLING

Santa Margherita Prosecco, Veneto, Italy

WHITE

Toc Bas, Friulano, Italy

RED

Tenute Silvio Nardi Rosso di Montalcino, Sangiovese, Italy

SAKE

Hoku Junmai Daiginjo, Japan

SOFT DRINKS SELECTION

PACKAGE B – 380 P.P.

*For 2 hours / +250 pp for an additional hour
(Pending table availability)*

BEER

Asahi Draft, Japan

SPARKLING

Perrier-Jouët Champagne, France

WHITE

Domaine Fouassier Sancerre, France

RED

Petit Vega BM, Ribera del Duero, Spain

SAKE

Hoku Junmai Daiginjo, Japan

SOFT DRINKS SELECTION

HOUSE SPIRITS AND MIXERS

Plymouth Gin, Absolut Vodka, Olmeca Tequila,
Havana 3 Rum, Mars Whiskey