



TASTING MENU

THE DREAMER — 680 P.P.

*Wine & Sake
pairing +380 (5)*

*Thank you for choosing
our seasonal Dreamer
Menu. This edition is
bursting with flavours
and increasing amount
of dishes not yet found on
our A La Carte menu.
We trust one day, that
these dishes will become
the stars of the future.*

*Miguel Huelamo
Executive Chef*

Edamame (v) — Steamed, sea salt or spicy
Wings — Okinawa black sugar, garlic, fresh chilli
Salmon — Tapioca puff, yuzu-koshu, purple shiso
Iberico — Seared tenderloin, Sichuan oil, ginger scallion pesto

*Trutin Extra Brut N.V, Vallée de la Marne,
France (Champagne)*

O-toro — Thai basil, red onion, yuzu soy, bubu arare
Tartare — Torched Wagyu, pickled rakyu, wasabi, pane caresau

*Domaine Vincent Dampé Chablis 1er Cru “Vaillon”
Chardonnay 2017 Burgundy, France (White wine)*

Sashimi & maki selection — 4 kinds of sashimi & seasonal maki
Honjo tempura selection — Lotus root, shiso, prawns

Honjo Junmai Daiginjo, Nagano, Japan (Sake)

Hamachi kama — Salt grilled, Asian chimichurri
(Upgrade to Wagyu striploin BMS 7, 120g for 100)
Takana fried rice (v) — Sweet corn, garlic, egg

*Woodstock Shiraz 2014, McLaren Vale,
Australia (Red wine)*

Matcha lava — Roasted white chocolate, vanilla ice-cream,
soba cracker

*Manzairaku Kaga Umeshu, Ishikawa,
Japan (Flavoured sake)*



TASTING MENU

THE TRAVELLER — 980 P.P.

*Wine & Sake
pairing +580 (6)*

*Thank you for choosing
our carefully crafted
Traveller Menu.*

*Each dish reflects a
global culinary influence
on Japanese Cuisine.*

*We invite you to enjoy
each course as you
progress through
this experience.*

Your journey awaits!

*Miguel Huelamo
Executive Chef*

APERITIVE *Trutin Extra Brut N.V., Vallée de la Marne,
France (Champagne)*

Edamame (v) — Steamed, sea salt or spicy

Cauliflower (v) — Black truffle sauce, passion fruit butter,
capers, almonds

Tuna cracker — Avocado mousse, rice cracker, ikura

*Charles Heidsieck Brut Réserve N.V.,
Montagne de Reims, France (Champagne)*

Uni — Eggplant caviar, Hokkaido sea urchin, fresh wasabi

Hamachi — Rocket butter, white ponzu gel, yukari

Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives

*Domaine Vincent Dampf Chablis 1er Cru “Vaillon”
Chardonnay 2017 Burgundy, France (White wine)*

Sashimi — 6 kinds premium selection

Sushi — 4 tokusen nigiri

Honjo Junmai Daiginjo, Nagano, Japan (Sake)

New Zealand Dover sole tempura — Mizuna, red onion, dashi ponzu

Wagyu striploin — Australian BMS 3, yuzu truffle
(Upgrade to BMS 7 for 50)

Mizuna salad (v) — Yuzu-miso dressing, pickled carrots,
cherry tomatoes, onion tempura

*Betz Family Bordeaux Blend Possibility Cabernet Sauvignon 2017,
Washington State, USA (Red wine)*

Too much chocolate — Raspberry sorbet, shish sponge, coconut rum
(For bigger tables of 4 or above, we offer a Chef's selection
platter for dessert)

*Les Charmes de Rieussec Semillion 2010,
Sauternes, Bordeaux, France (Dessert wine)*

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