



# TASTING MENU

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## THE DREAMER — 680 P.P.

*Wine & Sake  
pairing +380 (5)*

*Thank you for choosing  
Chef Sato Kiyoshi's  
Dreamer Menu. While  
the precision and elegance  
are Japanese, the flavours  
and ingredients are  
borderless. This first  
edition takes you on a  
progression from Earth  
to Sea, masculine to  
feminine, and heritage  
to present-day  
progressive.*

Edamame (v) — Steamed, sea salt  
Chicken Wings — Okinawa black sugar, garlic, fresh chilli  
Hamachi — Ikura, watermelon, radish, ginger ponzu

*Perrier-Jouët Grand Brut, Montagne de Reims,  
France (Champagne)*

Kani Salad — Medley of king & snow crab, confit kohlrabi,  
tobiko, finger lime, tomato *(Caviar supplement - market price)*  
East Meets West — Heritage tartare, koji, elements of rice, confit yolk

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

Chef's Selection of Sushi & Sashimi — 3 kinds of sushi & sashimi

*Hoku Shika Kimoto, Honjozo, Akita, Japan (Sake)*

Zucchini Flower Tempura — Zucchini flower, prawn, beef  
Australian Striploin BMS 7 — Fermented mushroom purée,  
Yamaimo, truffle yuzu ponzu

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

Lemongrass Granita — Basil cream, apple crumble  
North to South — Hokkaido milk chips, genmaicha,  
white chocolate, mikan

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



# TASTING MENU

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## 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!*

**APÉRITIF** *Perrier-Jouët Grand Brut, Montagne de Reims,  
France (Champagne)*

**Edamame (v)** — Steamed, sea salt

**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** — Ikura, watermelon radish, ginger ponzu

**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

*Hoku Shika Kimoto, Honjozo, Akita, 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)*

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

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

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



# VEGETARIAN

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# TASTING MENU

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THE  
WANDERER  
— 580 P.P.

Edamame — Steamed, sea salt  
Spinach — Chilled, sesame sauce, mustard seeds  
Fruit tomato — Arbequina oil, yuzu gelee, hojiso

Shojin sushi — Avocado maki, vegetarian nigiri  
Broccoli tempura — Truffle soy

Takana fried rice — Sweet corn, garlic, egg  
Cauliflower — Black truffle sauce, passion fruit butter,  
capers, almonds

Red bean almond cake — Green tea ice cream

\* Please let our team know of any dietary requirements

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