



Premium Izakaya Experience

Signature Oyster

Sushi Platter

Sashimi, nigiri

**Pierre Gimonnet & Fils – Blanc de Blancs
Cuis 1er Cru Brut NV, Cuis, France**



A5 Miyazaki Wagyu Sando

**Chanter Wine – Muscat Bailey A
2018, Japan**



Sustainable Miso Glazed Black Cod

Mushroom Fried Rice *onsen egg (v)*

Miso Glazed Eggplant

**Tengumai Yamahai Jinnah Daiginjo
Japan**



White Miso Souffle

Coconut ice cream, citrus curd

Shiramayumi Yuzushu

\$1,300 per person, minimum 2persons
Beverage pairing additional \$798 per person

All items are subject to 10% service charge.

*Where available, our ingredients are from sustainable sources
and ethical farms*





高級居酒屋體驗

招牌生蠔

雜錦壽司

主廚精選刺身、握壽司

Pierre Gimonnet & Fils – Blanc de Blancs
Cuis 1er Cru Brut NV, Cuis, France

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A5宮崎吉列和牛牛柳三文治

Chanter Wine – Muscat Bailey A
2018, Japan

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銀鱈魚西京燒

雜菌炒飯

味噌燒茄子

Tengumai Yamahai Jinnah Daiginjo
Japan

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白味噌梳乎厘
椰子冰淇淋、柚子吉士汁

Shiramayumi Yuzushu

每人價格\$1300, 至少2位客人

每人添加飲料搭配+798

另加一服務費

於許可的情況下, 我們的食材均來自可持續發展的供應商及
符合道德標準的農場

