



Shichiken Pairing Special Menu

Signature Oyster

Hokkaido uni & salmon roe

Shichiken Yama-no-Kasumi Sparkling

七賢 山之霞 有氣清酒



Hamachi Tataki

Plum sake, cucumber, apple oroshi, sesame

Chef's Selection of Nigiri Platter

6 pieces

Shichiken Hoshi-no-Kagayaki Sparkling

七賢 星之輝 有氣清酒



Chicken Katsu Sando

The Aubrey caviar, gold leaf

Shichiken Onakaya Junmai Daiginjo

七賢 大中屋 純米大吟釀



Iberico Secreto Pork

Sustainable Miso Black Cod

Wagyu Oxtail & Bone Marrow Fried Rice

Shichiken Biroadoaji Junmai Ginjo

七賢 天鷲絨之味 純米吟釀



Black Sesame Cheesecake

Yuzu granita

Shichiken Sora-no-Irodori Sparkling

七賢 空之彩 有氣清酒

HKD 2088 per person, minimum 2 guests, requires full table participation
Plus 10% surcharge

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





Tasting Notes

Shichiken Yama-no-Kasumi Sparkling 七賢 山之霞 有氣清酒

Region Yamanashi | **Sake Rice** N/A | **Alcohol Percentage** 11%

On The Nose Fruity, Rice Ginjo Flavor

On The Palette Light cloudy sake with clean bubbles, sweetness and umami rice flavor follows with powerful fruity taste

Serving Temperature Cold



Shichiken Hoshi-no-Kagayaki Sparkling 七賢 星之輝 有氣清酒

Region Yamanashi | **Sake Rice** N/A | **Alcohol Percentage** 11%

On The Nose Pink grapefruit, marshmallows and cotton candy

On The Palette Dry with a hint of sweetness followed by a short, crisp finish

Serving Temperature Cold



Shichiken Onakaya Junmai Daiginjo 七賢 大中屋 純米大吟釀

Region Yamanashi | **Sake Rice** Yume Sansui | **Alcohol Percentage** 16%

On The Nose High aroma note

On The Palette Daiginjo aroma, light texture and delicate acidity

Serving Temperature Cold



Shichiken Biroadoaji Junmai Ginjo 七賢 天鷲絨之味 純米吟釀

Region Yamanashi | **Sake Rice** Yume Sansui | **Alcohol Percentage** 15%

On The Nose Fruity and Rice Umami

On The Palette Fruity, refreshing sourness, ginjo flavors

Serving Temperature Cold



Shichiken Sora-no-Irodori Sparkling 七賢 空之彩 有氣清酒

Region Yamanashi | **Sake Rice** N/A | **Alcohol Percentage** 12%

On The Nose Fruity

On The Palette Fine bubbles from the secondary fermentation in the bottle. Pear, Toasty, Fig, Fresh Almond, White Flowers and a hint of melon. Refreshing short finishes

Serving Temperature Cold