

TASTING MENUS

(PRICED PER PERSON, ONLY AVAILABLE AS A CHOICE FOR THE WHOLE TABLE)
SUBJECT TO AVAILABILITY

FISHMAS

SEASONAL 134

WINE PAIRING 110

NON-ALCOHOLIC PAIRING 45

OYSTERS GILLARDEAU SMOKED CHILLI
CRISPY ERYNGII MUSHROOM BLACK TRUFFLE
SALMON & CHU TORO TIRADITO

KING CRAB CROQUETTE AJI MAYO
WAGYU & FOIE GRAS GYOZA UME & TRUFFLE
TURBOT CARPACCIO WHITE TRUFFLE

SUSHI & SASHIMI PLATTER

JAPANESE A5 WAGYU
GRILLED LOBSTER FERMENTED CHILLI, YUZU & MINT
GREEN ASPARAGUS SMOKED DASHI

FISHMAS DESSERT PLATTER

SEKUSHI

CLASSIC 92

WINE PAIRING 75

NON-ALCOHOLIC PAIRING 45

CRISPY ROCK SHRIMP YUZU MAYO
YELLOWTAIL SASHIMI GREEN MANDARIN PONZU
CRISPY DUCK & WATERMELON

GRILLED TIGER PRAWN CHILLI & LIME
EDAMAME GYOZA SZECHUAN PEPPER

SASHIMI & SUSHI PLATTER

SPICY BEEF TENDERLOIN
SALMON TERIYAKI GOMA & WATERCRESS
TENDERSTEM BROCCOLI SPICY MISO QUINOA

VANILLA CHEESECAKE
CHOCOLATE FONDANT



PREMIUM

SEASONAL 176

WINE PAIRING 150

NON-ALCOHOLIC PAIRING 45

OYSTERS GILLARDEAU SMOKED CHILLI
TUNA TATAKI CAVIAR, TRUFFLE MAYO & YUZU SOY
LOBSTER TEMPURA SMOKED MARIE ROSE

BLACK COD CROQUETTE WASABI MAYO
A5 WAGYU TOAST SMOKED KIMCHI BUTTER
GRILLED SCALLOP JALAPEÑO & PICKLED APPLE

PREMIUM SUSHI & SASHIMI PLATTER

JAPANESE A5 WAGYU SIRLOIN
CHILEAN SEABASS GOLD & CAVIAR
SWEET CORN FRIED RICE WHITE TRUFFLE

FISHMAS DESSERT PLATTER