FESTIVE TASTING MENUS

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

SEKUSHI

CLASSIC 95

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 CHILLI SAUCE

VANILLA CHEESECAKE
CHOCOLATE FONDANT

FISHMAS

SEASONAL 135

WINE PAIRING 110
NON-ALCOHOLIC PAIRING 45

OYSTERS GILLARDEAU SMOKED CHILLI
CRISPY ERYNGII MUSHROOM BLACK TRUFFLE
YELLOWTAIL CEVICHE

KING CRAB CROQUETTE AJI MAYO
WAGYU & FOIE GRAS GYOZA UME & TRUFFLE
GRILLED SCALLOPS JALAPEÑ O & PICKLED APPLE

SUSHI & SASHIMI PLATTER

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

SEXY FISH FESTIVE PLATTER

PREMIUM

SEASONAL 175

TREASURE HUNT WINE PAIRING 160
NON-ALCOHOLIC PAIRING 45

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

A5 WAGYU TOAST TRUFFLE MAYO
GRILLED SCALLOPS JALAPEÑO & PICKLED APPLE
TURBOT CARPACCIO BROWN BUTTER PONZU, WHITE TRUFFLE

PREMIUM SUSHI & SASHIMI PLATTER

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

SEXY FISH FESTIVE PLATTER

