

Hibiki Course

\$66pp



ASSORTED STARTERS 前菜3点盛り合わせ

3 OF TODAY'S ASSORTED STARTERS

ASSORTED SASHIMI お造り

CHEFS SELECTION OF SASHIMI

BUTA BARA SHIO KOJI 豚バラ塩こうじ

GRILLED PORK BELLY IN SHIO KOJI

TODAY'S TEMPURA 本日の天ぷら

SERVED WITH TEMPURA SAUCE

ASSORTED NIGIRI 6P 寿司握り6貫 (味噌汁)

CHEFS SELECTION OF 6 NIGIRI SUSHI WITH MISO SOUP

ICE-CREAM アイスクリーム

CHOICE OF VANILLA, GREEN TEA OR BLACK SESAME

Yamazaki Course

\$99pp



ASSORTED STARTERS 前菜3点盛り合わせ

3 OF TODAY'S ASSORTED STARTERS

ASSORTED SASHIMI お造り

CHEFS SELECTION OF SASHIMI

SAIKORO STEAK サイコロステーキ

GRILLED WAGYU DICED STEAK

TODAY'S TEMPURA 本日の天ぷら

SERVED WITH TEMPURA SAUCE

ASSORTED NIGIRI 寿司握り8貫 (味噌汁)

CHEFS SELECTION OF 8 NIGIRI SUSHI WITH MISO SOUP

ICE-CREAM & PANNA COTTA

アイスクリームとパannaコッタ

CHOICE OF VANILLA, GREEN TEA OR BLACK SESAME SERVED WITH HOME MADE PANNA COTTA

Omakase Course

\$99/pp



ASSORTED STARTERS 前菜5品

5 OF TODAY'S ASSORTED STARTERS

ASSORTED SASHIMI お造り

CHEFS SELECTION OF SASHIMI

TODAYS FISH DISH 本日の魚料理

COOKED FISH DISH

ASSORTED NIGIRI 寿司握り 9貫 (味噌汁)

CHEFS SELECTION OF 9 NIGIRI SUSHI WITH MISO SOUP

DESSERT デザート

CAKE OF THE DAY



Shabu shabu
\$700 set



WAGYU BEEF 400G
VEGETABLE PLATTER
EDAMAME
TODAYS APPETISERS
SASHIMI

Shabu shabu OR Sukiyaki
\$55 set



WAGYU BEEF 400G

VEGETABLE PLATTER

PONZU SAUCE (SHABU SHABU)

EGG (SUKIYAKI)