



SAKE PAIRING DINNER MENU

Tempura Prawn

Tiger Prawns, Spicy Mayonnaise, Lettuce,
Lemon Juice, Shichimi Togarashi

TATENOKAWA Junmai Daiginjo Utsukushiki Keiryu

Sashimi

Bluefin Tuna Otoro, Turnips, Shiso, Wasabi

MASUMI Junmai Ginjo Kuro Black

Uzaku

Grilled Eel, Japanese Cucumber, Grated Ginger,
Shiso, Sanbaizu Sauce

CHIYOMUSUBI Junmai Ginjo Goriki 50

Gindara Saikyo Yaki

Black Cod, White Miso, Sake, Hajikami

KIRINZAN Mellow

Wagyu Teppanyaki

Australian A4 Wagyu Beef Tenderloin,
Thailand's Royal Project Seasonal Vegetables

YUKINOBOSHA Yamahai Honjozo

Mini Kaisen Don & Sake Steamed Clam Soup

Atlantic Salmon, Hamachi, Hokkaido Scallop,
Snow Crab, Bluefin Tuna Akami, Shiso, Ikura, Wasabi
Hamaguri, Sake, Dashi, Spring Onions

BIJOFU Tokubetsu Honjozo

Sweet Bites Sushi

Carrot Mascarpone Sushi,
Double Chocolate Mousse Orange Salmon Eggs,
Crêpe Sticky Rice Tamagoyaki, Banana Sushi
Served with Chocolate Sauce and Candied Orange

KOZAEMON Junmai Kabosu

