

MENU

SA OYSTERS ON ARRIVAL

SHOCHU, NORI, GRAPE PINK GRAPEFRUIT, FINGER LIME, SESAME

FIRST COURSE

GRILLED SA PRAWN

GINGER & PRAWN DUMPLING, DASHI, LIME LEAF OIL, SHISO

+

HOJI & PASSION HIGHBALL

HAKU VODKA, PASSIONFRUIT, HOJICHA, YAKULT, YOGHURT

SECOND COURSE

KINGFISH SASHIMI

WASABI, YUZU KEWPIE, HUON VALLEY SALMON ROE

+

KYOTO CALLING

KI NO BI KYOTO GIN, TOASTED GENMAICHA SYRUP, FINO SHERRY,
UMAMI BITTERS, BURNT LEMON, SESAME OIL

THIRD COURSE

YAKITORI JAPANESE CHILLI PORK NECK SKEWERS

GOCHUJANG EMULSION, PICKLED RADISH, FURIKAKE

+

PETALS & PUNCH

ROKU SAKURA, SOUR CHERRY, GINGER, YUZU FOAM

FOURTH COURSE

GRILLED WAGYU RUMP CAP MS 7+

CONFIT ONION, WHITE SOY, SOBA

+

SHOKUPAN OLD FASHIONED

KOJI-FERMENTED JAPANESE SWEET BREAD, BEURRE NOISETTE,
KAIBUTSU DORAGON WHISKY

FIFTH COURSE

KOHI GERI

COFFEE JELLY, MILK REDUCTION, LYCHEE SHU, MOMO SHU,
SAGO, FRUIT ASSORTMENT

1854