

SAKE

MANAZURO SHUSO, FUKUI 120ml / 75
Fukuichi Daiginjo, pure rice sake 240ml / 135
Serve: chilled / warm
Seafood, grilled meat, sushi

KAETSU SHUSO, ISHIKAWA 120ml / 55
Kagajinjo, Junmai, Daiginjo, pure rice sake 240ml / 95
Serve: rocks / chilled / warm
Shrimp, fish, sashimi

KAETSU SHUSO, ISHIKAWA 120ml / 50
Mangetsu Junmai, Ginjo, pure rice sake 240ml / 90
Serve: rocks / chilled / warm
Grilled seafood, tofu, yakitori

TAKAHASHI SHUSO, AKITA 120ml / 60
Misatoyoshin Junmai, Daiginjo, pure rice sake 240ml / 95
Serve: rocks / chilled / warm
Grilled seafood, tofu, yakitori

HAMACHI SHUZO 60ml / 18
Tarujuku Umeshu, plum liqueur
Serve: rocks / chilled / warm
Grilled seafood, tofu, yakitori

ANAYA

BROCCOLI, KALE, POMEGRANATE, CARROT DRESSING
PONZU REEF FISH, NORWEGIAN FARMED SALMON TARTAR, TUNA TATAKI
CHEF'S SPECIAL VEGETABLE BASKET

SURF

MALDIVIAN LOBSTER
OR
INDIAN OCEAN JUMBO PRAWNS
OR
DIVER SCALLOPS
OR
NORWEGIAN FARMED SALMON

TURF

TERIYAKI CHICKEN
OR
GRAIN-FED TENDERLOIN
OR
AUSTRALIAN LAMB CHOPS

GARLIC FRIED RICE
MISO SOUP

JAPANESE WAGYU
Hokkaido Tenderloin A5
\$130 (additional charge)

DESSERT

MATCHA BANANA CAKE
\$155

AISAI

BROCCOLI, KALE, POMEGRANATE, CARROT DRESSING
BEETROOT SUSHI, EDAMAME SPRING ROLL, GOMA MOTO
CHEF'S SPECIAL VEGETABLE BASKET

WHITE ONION STEAK, OBA SALSA, MISO DUST
ERINGI, CONFIT PORTOBELLO, BALSAMIC TERIYAKI

GARLIC FRIED RICE
MISO SOUP

DESSERT

MATCHA BANANA CAKE
\$125

Prices quoted are in US\$ and subject to 10% service charge and applicable taxes

Please advise your server of any food allergies and dietary preferences