



Festive

# DINNER SET

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**\$88++ PER PAX 5-COURSE (ADVANCE ORDER REQUIRED)**

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**SAKE PAIRING (5-TYPES) / \$58**

Enjoy your meal, paired with 50ml sake per course

**SAKE PAIRING (4-TYPES) / \$48**

Enjoy your meal, paired with 50ml sake per course  
(excluding dessert)



**RED WINE / \$18 GLASS / \$80 BOTTLE**

Les Hauts De Fontey Cabernet Sauvignon (France)

**WHITE WINE / \$18 GLASS / \$80 BOTTLE**

Les Hauts De Fontey Sauvignon Blanc (France)

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**HAMACHI CARPACCIO**

Fresh Yellowtail. Ikura. Shaved Truffles. Shoyu

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**UNAGI TEMPURA**

Freshwater Eel. Sweet Soy. Kimchi

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**FOIE GRAS DAIKON**

Foie Gras Teriyaki. Oden Daikon. Shironegi

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**CHOICE OF ONE MAIN COURSE**

Served with Niigata Rice & Onsen Egg

**SANCHOKU WAGYU STRIPLOIN 100G**

**SANCHOKU WAGYU STRIPLOIN 150G (add \$18)**

**A4 OHMI WAGYU RIBEYE 100G (add \$38)**

**A5 KYUSHU WAGYU TENDERLOIN 100G (add \$48)**

**SPICY MISO TORI MOMO**

Chicken Thigh. Honey Miso Glaze. Layu Shironegi

**HAMACHI KAMA**

Fresh Yellowtail Cheek. Honey Ponzu. Momiji Oroshi

**GINDARA HOBAYAKI**

Black Cod. White Miso Marinade. Sweet Miso

**NZ COASTAL BABY LAMB (add \$5)**

Lamb Tenderloin. Fried Garlic. Apple Curry Sauce

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**CHOICE OF ONE DESSERT**

**JAPANESE SORBET OF THE DAY**

A light and refreshing sorbet to cleanse your palate

**WARABI MOCHI**

Matcha. Kinako. Kuromitsu Syrup

**MATCHA PANNACOTTA**

Green Tea Pudding. Berries Compote. Toasted Pistachios

**S'MORES TARTLET (add \$5)**

Dark Chocolate. Marshmallows. Raspberry Reduction. Vanilla Ice Cream

*Discounts, vouchers, and/or privileges are not applicable for set menus.  
Prices are subject to service charge & prevailing government taxes*

