S\$700 Sample Omakase menu

Flan with King Crab and Mountain Caviar

Tataki of Meji Maguro with Radish and Yuzu Kosho

Marinated Botan Shrimp with Sea Urchin and Oscietra Caviar

Shabu Shabu of Kue with Yellow Endives, Arugula and Ponzu Sauce

Cold Capellini Pasta with Black Truffle and Oscietra Caviar

Grilled Carabinero Shrimp with Herb Infused Extra Virgin Olive Oil

Confit of Tasmanian Ocean Trout with Endives and Green Apple Salad

Pan-Seared Abalone with Japanese Onion, Wakame and Liver Sauce

Grilled Kinki Set on Rice

Amadai Uroko with Maitake Mushroom and Mizuna

Somen with Myoga and Junsai

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Setoka with Blood Orange Granita

Japanese Strawberry with Honey Lime Marmalade and Fromage Blanc Espuma

Petit Four