



III

WHERE YOUR SENSES FEAST

Dining in the World of teamLab
presented by KOMA

Canapés

SALMON PILLOW

burnt jalapeño, smoked avocado

SPICY TUNA CUP

sweet soy, chives, spicy mayo

BLACK TRUFFLE BEEF TARTARE

caviar, gold leaf

Champagne - Louis Roederer Brut

1st Course

TRIPLE EGG

onsen egg, caviar, karasumi, buckwheat

Sake - Tokoyama, "Jozan: Chokara" Junmai Daiginjo, Gohyakumangoku, Fukui

2nd Course

PREMIUM SASHIMI & SUSHI

Sake - Niseko, "Green" Junmai Ginjo, Suisei, Hokkaido

Main Course

SENDAI BEEF TENDERLOIN

Tasmania Uni, Sweet Potato Puree, Broccolini

Red Wine - Cabernet Sauvignon Blend – Château Fonbel, Grand Cru

Dessert

JAPANESE FRUIT PLATTER

Sweet Wine - Passito di Pantelleria, Cantine Pellegrino

Menu items are subject to change according to seasonality and availability.