

A WINTER SERENADE

per person

145.0 pp

FLAMING NUMBER ONE SPECIAL

fire balls of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze

A PERFECT TRIO

OYSTER SHOOTER

fresh oyster in Junmai sake served with white wasabi sauce

TUNA TATARE

brunoise belly of tuna blended with yuzu infused salsa verde with black and white sesame seeds, served with salty lotus root chips

PRAWN NIGIRI

aburi with spicy mayo sauce

SEARED KINGFISH CARPACCIO

cobia (black kingfish) sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce

KANI (CRAB) CROQUETTES

housemade crab and corn croquettes, shallow fried, served with jalapeno salsa and tonkatsu sauce

SAIKOU ROLL

crab salad, avocado and cucumber roll layered with Saikou salmon then flamed with KJ cream sauce, drizzled with yuzu vinaigrette, roasted sesame seed and black fish roe

SAND WHITING TEMPURA AND CRISPY NOODLES

sand whiting tempura served with crispy noodles, sesame and sweet soy sauce

MISO LOBSTER AND MUSHROOM RISSOTO

slipper lobster and exotic mushrooms in Saikyo miso with Nishiki rice, drizzled with citrus tempura flakes

WAGYU HOT ROCK

Master Kobe Wagyu 5+ on a hot rock to self cook just the way you like it, served with vegetable and dipping sauces

STRAWBERRY PANNACOTTA SHOTS

refreshing vanilla pannacotta shots topped with strawberry sauce and mint