



Dinner Menu

Thursday February 12, 2009

Aperitif

Sparkling Sake 岡山県 竹林 泡々酒

Slight rice sweetness, soft bubbles & fresh

Assorted Appetizer

Seafood Chawanmushi 日式海鮮茶碗蒸蛋

Foie Gras Beef Croquette 炸澳洲和牛鵝肝丸

Crispy Okaki Asparagus 炸爽脆露旬

Pumpkin Tempura 南瓜天婦羅

Sashimi

Squid, Hamachi, Hotate 魷魚, 油甘魚, 帶子刺身

Sake 福島県 純米大吟釀 古典 写楽

Medium Dry – Fresh fruit aroma, easy to match with most dishes

Entrée Choice

A) Hoba Wrapped Grill Wagyu Beef with mushroom 澳洲和牛朴葉燒配什菌

Or

B) Grilled Miyazaki Chicken With Teriyaki Sauce 燒日本宮崎雞肉配照燒汁

Sushi Platter

(Nigiri) Ama-Ebi, Madai, Buri, Crispy Shrimp Roll 甜蝦, 日本鯛魚, 鰻魚壽司, 炸蝦卷

Sake 岐阜県 三千桜 純米

Gorgeous aroma with soft sweetness.

Well-balanced acidity with clear finishing

Noodle

Hot Inaniwa Udon 稻庭烏冬

Dessert

Chef's Tasting Selection Desserts 廚師精選甜品