



## Chef's Experience Menu

*Beverage Pairing: Sake 95pp / Wine 120pp*

**Sweetcorn custard, katsuoboshi, shokupan & oscietra caviar**

**Hokkaido scallops, yuzu & pistachio**

**Kimchi and daikon tartlet, smoked yoghurt & dill**

 *Lagoon Sake Margherita, Niigata*

*2021 Robert Weill Riesling, Rheingau Germany*

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**Red snapper, jamon & shiso soy**

 *Niizawa Hakurakusei Junmai Ginjo, Miyagi*

*2021 Txomin Etxaniz Hondarrabi Zuri, Basque Spain*

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**Somen noodle, sesame, prawn & lobster**

 *Niida Honke, Junmai, Fukushima*

*2020 Domaine Amelie & Charles Sparr Pinot Blanc, Alsace France*

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**Glacier 51 toothfish, wood-grilled shimeji & smoked dashi**

 *Kokuryu Jungin Junmai Ginjo, Fukui*

*2021 Arnaud Baillet Bourgogne Chardonnay, Burgundy France*

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**Shimo 7+ sirloin, intercostal, black garlic & sorrel**

 *Kazuma Chikuha Gibier, Ishikawa*

*2022 Torbreck 'The Struie' Shiraz, Barossa Valley South Australia*

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**Mark Foletta gamay verjus granita, jasmine milk tea & roasted grapes**

 *Umenoyado Yuzushu, Nara*

*2018 Belargus Coteaux-du-Layon, Loire Valley France*