

FIRE KAISEKI



Tartare Symphony

Tuna Tartare w pickled veges, uni
Wagyu Eye-Round MB7 Beef Tartare w pickled veges, caviar

*Sora - evoking the spirit of the sky
A refreshing blend of strawberry, grapefruit, lychee, and gin*

Oceanic Overture

A selection of 6 premium chef's choice sashimi

Savory Envelopes

Cabbaged stuffed Wagyu Chuck-Eye-Roll from Suzuki Farm MB 10-12

*Seikai- A rich concoction
Curacao, toffee, pineapple, orange, rum, orange liqueur, and fruit pearls*

A Gilded Interlude

Succulent Duck Breast w carrot puree, truffle, broccolini, gold dust

Lamb's Reverie

Lamb Cutlet w miso cauliflower puree and bold grain mustard notes

*Kagayaki- reminiscent of glowing embers
Bourbon, agave, pineapple, bitters, Campari*

Suzuki Farm's Crescendo

Chuck-Eye Roll from Suzuki Farm MB 10-12 w savory potato puree, asparagus, Yakiniku sauce

Sweet Farewell

Japanese Pumpkin Cheesecake w Mascarpone, cream cheese, Jack Pumpkin essence, fresh mixed berries, hint of smokiness

Yuzu Umeshu (60ml) - Additional \$9

\$200pp
Cocktail pairing +\$70

