



ABURI KAISEKI 150

1st

AMUSE

Pan Seared Foie Gras

hatcho miso glaze, barley

2nd

KAISEKI ZENSAI

a selection of seasonal items served in our unique Arita plate ware

Prawn & Kaiso Ceviche

sunomono sauce

Hokkaido Pan Seared Scallop

dashi corn cream, corn, shiso oil, pea tendrils

Beef Carpaccio

jalapeno ponzu

Feature Sashimi

chef's selection

Oyster

wasabi crème fraiche, truffle pearls

3rd

SURF & TURF

Wagyu & Lobster

wasabi brown butter sauce, market baby vegetables

Lobster

sundried tomato relish, miso chickpea purée

4th

MIKU'S SIGNATURE SUSHI SELECTION

chef's selection of Aburi nigiri, roll and oshi sushi

5th

DESSERT

Valrhona Chocolate Matcha Fondant

jasmine tea ice cream