



Chef's Experience Menu

Sake pairing 95pp | Wine pairing 120pp | Non Alcoholic pairing 65pp

**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

Red snapper, jamon & shiso soy

 *Niizawa Hakurakusei Junmai Ginjo, Miyagi*

2021 Txomin Etxaniz Hondarrabi Zuri, Basque Spain

Smoked eel chawanmushi, brown butter & chive

 *Niizawa Hakurakusei Junmai Ginjo, Miyagi*

2020 Domaine Amelie & Charles Sparr Pinot Blanc, Alsace France

Glacier 51 toothfish, wood-grilled shimeji & smoked dashi

 *Kokuryu Jungin Junmai Ginjo, Fukui*

2021 Arnaud Baillet Bourgogne Chardonnay, Burgundy France

Rangers Valley 7+ sirloin, intercostal, black garlic & sorrel

 *Kazuma Chikuha Gibier, Ishikawa*

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

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

 *Umenoyado Yuzushu, Nara*

2018 Belargus Coteaux-du-Layon, Loire Valley France