



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

Red snapper, jamon & shiso soy

 *Niizawa Hakurakusei Junmai Ginjo, Miyagi*

2021 Txomin Etxaniz Hondarrabi Zuri, Basque Spain

Somen noodle, sesame, prawn & lobster

 *Senjo 'On a Night like This' Salamander Junmai Ginjo, Nagano*

2022 Weingut Brundlmayer 'Ried Loiserberg' Gruner Veltliner, Kamptal Austria

Glacier 51 toothfish, wood-grilled shimeji & smoked dashi

 *Kokuryu Jungin Junmai Ginjo, Fukui*

2021 Arnaud Baillot Bourgogne Chardonnay, Burgundy France

Shimo 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