



# **PREMIUM SASHIMI PLATTER**

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### Seasonal Sashimi Platter | 85

A selection of Tuna, Kingfish, Salmon, Hokkaido scallops and Snapper served with house soy and wasabi | 20 pcs

### Premium Sashimi Platter | 165

A selection of Tuna, O-toro, Salmon, Kingfish, Snapper, Imperador, Paradise Prawn, Hokkaido Scallop, and Ikura served with house soy and wasabi | 28 pcs

### Deluxe Sashimi platter | 280

A selection of Sea urchin, Tuna, O-toro, Osceitra caviar, Scampi, Salmon, Kingfish, Snapper, Imperador, Hokkaido scallop, and Ikura, served with house soy and wasabi | 38 pcs

## ADDITIONS

Tasmanian Uni 20g | 29

Australian blue fin toro 2 pc | 24

Tasmanian Fresh wasabi 10g | 14

### Caviar 30g tin

Antonius Siberian Oscietra | 165

N25 Oscietra | 300

N25 Kaluga Hybrid | 345

## ENJOY ALONGSIDE

### Chikuha Oyster “Kazuma”

Junmai | Ishikawa Prefecture

24 (90ml) | 37 (150ml) | 170 (720ml bottle)

*Crafted in the coastal region of Ishikawa—renowned for its tranquil seas and oyster farms—this elegant Junmai sake is brewed with 100% locally-grown Noto Koshihikari rice and Noto’s ultra-pure marine deep-layer water.*

### Municipal “Love Mountain” Aiyama

Junmai Daiginjo | Shiga Prefecture (Matsuse Shuzo)

31 (90ml) | 51 (150ml) | 245 (720ml bottle)

*A premium expression crafted by Municipal Wines in collaboration with Matsuse Shuzo in Shiga, this sake is brewed from ultra-rare Aiyama rice—known as “the dream brewing rice”—polished to 50%. Using pristine water and a slow, cold fermentation process, it is flash-pasteurized once (Nama-chozo) to preserve its vibrant aromatics and delicate structure.*

### IWA 5 “Assemblage 4” Junmai Daiginjo

Junmai Daiginjo | Toyama Prefecture (Shiraiwa Brewery)

90 (90ml) | 145 (150ml) | 700 (720ml bottle)

*A visionary sake by Richard Geoffroy—former Chef de Cave at Dom Pérignon—crafted at Shiraiwa Brewery in Tateyama, Toyama. The fourth release in the celebrated IWA 5 series, Assemblage 4 is a masterful blend of Yamadanishiki, Omachi, and Gohyakumangoku rice, combined with five yeast strains. Aged for 18 months to develop harmony and depth, it embodies both precision and creative freedom.*

