

- KIWAMI 冬 -

極み winter

Premium “omakase” course \$90 per person

Each meals are served individually

*Booking required 1 day in advance

*this menu is designed to be enjoyed by the whole table

1st

“Hassun”

八寸

‘Chawanmushi’ Steamed egg custard - Cloudy bay clam, Prawn, Nori purée, Yuzu juice

Tempura Oyster - Smoky egg tartare sauce, tobiko, Aosa seaweed

Sashimi - Assorted sashimi of the day

2nd

“Shabu-Shabu”

和牛しゃぶしゃぶ

Premium Japanese Wagyu beef slices cooked in organic soy milk broth hotpot
Accompanied with Asian winter vegetable and silken tofu, Yuzu-chilli ponzu sauce

3rd

“Kabayaki”

サーモンの蒲焼き

Confit Ora king salmon donburi with kabayaki sauce

Wasabi, sansho pepper, pickled ginger, ikura, nori seaweed, daikon oroshi,
arare, chive, iritamago , cucumber, watercress

SAKE pairing \$ 48

Three different types of sake are served in 80ml portions

*Gluten-free and Dairy-free options available on request