## TASTING MENUS

(PRICED PER PERSON, ONLY AVAILABLE AS A CHOICE FOR THE WHOLE TABLE) SUBJECT TO AVAILABILITY

### **HIRO**

CLASSIC 78

PERFECT PAIRING

N.V. G.H. MUMM - GRAND CORDON ROSÉ 100

SALT & PEPPER SQUID
PRAWN GYOZA LEMONGRASS & GARLIC
SMOKED SALMON BAO BUN\*
SPICY YELLOWTAIL MAKI\*

GLAZED PORK BELLY SKEWER
SALMON TERIYAKI\* GOMA & WATERCRESS
GRILLED SWEET POTATO

WARM CINNAMON DONUTS



#### **SEKUSHI**

SEASONAL 102

PERFECT PAIRING

N.V. PERRIER-JOUËT - GRAND BRUT - 120

CRISPY PINK SHRIMP YUZU MAYO THINLY SLICED YELLOWTAIL\* CRISPY DUCK & WATERMELON

GRILLED TIGER PRAWN CHILL & LIME PRAWN GYOZA LEMONGRASS & GARLIC

SASHIMI & MAKI PLATTER\*

SPICY BEEF TENDERLOIN\* GINGER CARAMELIZED BLACK COD BROCCOLINI YUZU CHIMICHURRI

**VANILLA CHEESECAKE** 

# **PREMIUM**

SEASONAL 182 PERFECT PAIRING

N.V. LOUIS ROEDERER - COLLECTION 244 - 140

OYSTERS\* SMOKED CHILI
CAVIAR DIP & PRAWN CRACKERS
LOBSTER TEMPURA SMOKED MARIE ROSE

BEEF CARPACCIO\* BLACK TRUFFLE SALMON CEVICHE\*
WAGYU GYOZA FOIE GRAS & TRUFFLE

PREMIUM SUSHI & SASHIMI\*

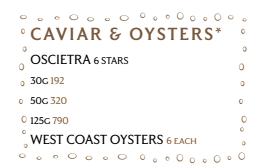
JAPANESE A5 WAGYU\*
CHILEAN SEA BASS MISO CREMA
ASPARAGUS & SMOKED PONZU

SEXY FISH DELUXE DESSERT PLATTER



WE COMBINE THE FINEST INGREDIENTS WITH DELICATE JAPANESE FLAVOURS AND CREATIVE TECHNIQUES. FLOWING WITH THE SEASONS AND DESIGNED TO SHARE.

## WHILE YOU DECIDE





SALT & PEPPER SQUID 17

**GUACAMOLE** NORI CHIPS 18

GOCHUJANG & HONEY GLAZED MILK BUN SMOKED KOMBU BUTTER 10

STEAMED EDAMAME 8 VG

SPICY EDAMAME 9

MISO SOUP 8

SMOKED SALMON BAO BUN\* 21

V = VEGETARIAN | VG = VEGAN