

6 COURSES + PREMIUM WHISKEY PAIRINGS
(INCLUDING 2 SIGNATURE COCKTAILS AND 3 NEAT POURS)

– \$295 PER PERSON –

• **AMUSE-BOUCHE** •

TUNA TARTARE

Bluefin tuna tartare on a crisp wonton tart shell,
topped with caviar and chive blossom

• **FIRST COURSE** •

A5 WAGYU TARTARE

Cured egg yolk, black garlic shoyu, smoked oil, finished
with pickled plum, German pickles, shio kombu,
micro cilantro, served with a side of milk bread toast

COCKTAIL PAIRING

Japanese Smoked Old Fashioned - Aromas of honey
and pine meet floral notes, a hint of citrus
and a slight smoky nose

• **SECOND COURSE** •

WAGYU SHABU IN DASHI BROTH

Thinly sliced A5-Wagyu served shabu-shabu style in a
delicate dashi broth. Enhanced with chanterelle
mushrooms and mitsuba

WHISKEY PAIRING

Shibui Pure Malt 10 Year - Aromas of honeyed malt,
dried fruits, and subtle floral notes, along with hints of
vanilla and gentle spice.

• **THIRD COURSE** •

HOUSEMADE WAGYU DUMPLINGS

Steamed Wagyu dumplings with a chili-yuzu soy
dipping sauce. Dumpling skins are handmade and
filling is seasoned with garlic, ginger and scallions

WHISKEY PAIRING

Hibiki Harmony – Elegant and citrus-driven
to balance the fat and spice

• **FOURTH COURSE** •

CHARCOAL-GRILLED WAGYU STRIPLOIN

A5-Wagyu grilled over binchōtan, paired
with a brown butter lobster tail, morel
mushrooms and soubise onion sauce

WHISKEY PAIRING

Yamazaki 12 Year – Complex with dried fruits, winter
spices and honey aromas, perfect pairing for a cigar

• **FIFTH COURSE** •

WAGYU FAT-WASHED DESSERT

Housemade Wagyu caramel with
vanilla ice cream, black truffle and sea salt

COCKTAIL PAIRING

Shumatsu - complimenting sweet savory elements,
refreshing and approachable, palate cleanser

• **CLOSING TREAT (TAKE AWAY GIFT)** •

WHISKEY WAGYU TOFFEE

Handmade caramel toffee candy infused with premium
Japanese whiskey. finished with 24k golden flakes and Maldon salt