

Sushi KAISEKI 220 p.p



Prologue

Sakizuke

Pearl meat & Baby Abalone 'Kimizu-ae'. Seared Paspaley pearl meat, 5 hours slow-cooked baby abalone, and Japanese pumpkin, s/w non-oil Mayo, home-made Shiso oil and Tonburi (mountain caviar) on top.

Paired Wine | Champagne Pommery Brut Royal (50ml), Chard/PN/PM, Reims,FR

From the Oceans

Mukozuke

Snapper Sashimi Autumn style. Lightly blanched snapper with skin left on one side, served with special soy sauce jelly.

Paired Sake | KUBOTA Junmai Daiginjo, Niigata, Japan

Chawan-mushi

Blue swimmer crab 'Zosui -style Chawan-mushi'. 'Zosui' refers to 'congee'. It's mixing Aka-su Sushi rice into a chawan-mushi made with chicken stock and enjoying it together.

Paired Sake | Azumatsuru 'Mebuki' Usunigori Junmai Ginjo Namai, Saga, Japan

Farmers Pride

Sho-jin

Smoked Autumn Vegetables. We cook autumn vegetables with a seasoning that brings out the flavor of the vegetables, then smoke them in front of the customers.

Paired Sake | Lagoon Margherita Craft Sake, Niigata, Japan

Getting Excited

Dai no mono

A5 Kagoshima Wagyu tenderloin cured in Saikyo miso and grilled.

2022 Kalleske 'Moppa' Shiraz, Barossa Valley, SA

Or

Glacier 51 toothfish cured in Saikyo miso grilled, celeriac puree.

NV Cote de Provence Rose 'La Gordonne' Multi-Millesime, FR

When you open it

Nimonowan

Ebi HIRYUZU. Prawn ball fish cake is placed into Edamame soup with kizami-yuba, served with lime zest to enhance the aroma.

Paired Sake | Nanbu Bijin Yamadanishiki, Junmai Daiginjo, Iwate, Japan

Warm Heart

8 hours slow-cooked pork belly served with ginger potato puree.

2022 GLANDORE Malbec, Hilltops, young NSW

Or

Kawari-bachi

Grilled W.A. octopus served with home made Shiso paste.

2019 TERRAS DO GRIFO branco 'Douro' Viosinho, Gouvele Real, Rabigato, Malvasia Fina, Portugal

The SUSHI

Your Satisfaction

The first 7 pieces will be Chef Kazu's Premium Sushi,

Paired Sake | Tatenogawa Honryu Karakuchi Junmai Daiginjo, Yamagata, Japan

Thank you for Today

Dessert

Shin-cha sorbet. The sherbet made from powdered tea from the first harvest of 2023 has a refreshing finish with a rich tea aroma.

Paired Tea | Hoji-cha Japanese Low Caffeine Roasted Green Tea (hot)