



SIGNATURE WAGYU DEGUSTATION

SNACKS

Natural oyster, shallot mignonette

Puffed beef tendon, miso mayo, pickled cucumber

Hokkaido scallop ceviche, trout roe, tomatillo, green chilli

STONE AXE WAGYU TENDERLOIN TATAKI

pickled vegetables, ponzu

WAGYU RIB FINGERS

tamarind glaze, burnt onion aioli, curry leaf crisp

WAGYU KARUBI

smoky miso eggplant, chimichurri, puffed wild rice

WAGYU DUO

Kumamoto Porterhouse A5 100g

Sher F1 Wagyu, Tenderloin 100g

carrot & kombu cream, pearl onion, mushroom sauce

MILLE-FEUILLE

grapefruit, mascarpone, Earl Grey ice cream

DEGUSTATION MENU 320

Menu available to order until 8.45pm only;

To be enjoyed minimum by the whole table

WINE MATCH

Premium Wine Match 140

Prestige Wine Match 200

Museum Wine Match 450