

Set Menu



STARTER

Wagyu Beef Tataki

Ponzu Sauce

Chicken Karaage Bao

w/ cucumber,
Spicy Sauce

Sashimi

Catch of the day 4 PCS

AGEMONO

Tempura

Prawn, Fish, Veggie

GRILL

Wagyu Sirloin MB4+

Miso, Onion Shallots
Sauces, Pickle

SUSHI NIGIRI

Omakase Nigiri

Chef selected 4 PCS

SOUP

Miso Soup

DESSERT

Ice cream

ADDITIONAL \$65
WINE&SAKE PAIRING

SAKE - IPPIN Junmai Daiginjo
WHITE - Em's Table Organic Riesling
RED - S. C. Pannell Basso Garnacha
UMESHU - Umeno Yado Yuzu Shu



UME BANQUET



STARTER

Spicy Edamame

Garlic & Ginger

Soft Shell Crab Salad

Ponzu Dressing

Sashimi

Catch of the day

ADDITIONAL \$30
WINE&SAKE PAIRING

SUSHI ROLL

Wagyu Roll

Plum & Shiso,

Cucumber

Avocado, Chive

AGEMONO

Karaage Chicken

Puffed Rice,

Spicy mayo

SAKE - Hakutsuru Junmai Daiginjo

WHITE - Traveller Chardonnay

Dessert Umeshu Additional \$10

UMESHU - Umeno Yado Umeshu

GRILL

Grill Salmon

w/ Soy Cream

Sauce, Grilled Avo

Paste, Prawn Oil

Steamed Aomori Rice

SOUP

Miso Soup

DESSERT

Warabi Mochi

Kuromitsu, Vanilla

Ice Cream, Crunchy

Walnuts

