



SAKE PAIRING DINNER

Where the art of tempura and sake converge in one delicious evening. Journey to Japan, course by course, with our Executive Chef Yamamura Katsuhiko and Sake Expert-Restaurant Manager Alexis Wong.

November 22nd to 25th
\$188

SESAME TOFU

ASSORTED APPETISER

TRIO OF CHEF'S SPECIAL

Keigetsu Junmai Daiginjo Sparkling "John", Kochi

IKURA CHANANMUSHI

JAPANESE-STYLE COLD HOMEMADE STEAMED EGG
WITH SALMON ROE

Masumi Yawaraka Junmai Ginjo, Nagano

8 PIECES OF TEMPURA

2 LIVE PRAWNS, 2 SEAFOOD, 3 VEGETABLES, SHRIMP TOAST
(CHEF'S SELECTION)

Otokoyama Junmai Ginjo, Yamagata

KAKIAGE

SERVED WITH RICE OR COLD SOMEN NOODLES

Nanbubijin Yamadanishiki Junmai Daiginjo, Iwate

JAPANESE ICE CREAM

OR

SEASONAL JAPANESE FRUIT

(SUPPLEMENT OF \$18)

Suntory Umeshu On the Rocks, Osaka

All prices subjected to 10% service charge and prevailing government taxes