

Shuurei 秋麗

\$300++ | Dinner

Amuse-Bouche

Macerated Aubergine in Dashi Broth topped with Japanese Sesame Sauce

Quintet of Appetisers

Braised Shimeji Mushroom with Mullet Roe Powder

Deep Fried Ginkgo Nuts with Matsuba Pine Needles

Braised Anako and Cucumber Hosomaki

Smoked Salmon and Camembert Cheese Wrapped in Lotus Root

Candied Momiji

Sashimi

Bluefin Maguro and Usuzukuri (Flounder Fish)

Osuimono

Pike Conger Hamo and King Trumpet Mushroom in Dashi Broth

Assortment of Tempura (7 pieces)

Kuruma Prawn, Kuruma Prawn with Shiso Leaf, Amadai Fish, Maitake Mushroom,

Dried Persimmon with Cream Cheese, Shrimp Toast, Sea Urchin and Caviar

Noodles

Cold Cha Soba, Salmon Roe and Hokkaido Scallop with Truffle Dashi Sauce

Dessert

Japanese Seasonal Fruit with Zunda (Edamame Paste) Mochi

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家

Shuurei 秋麗

\$398++ | Dinner with Sake Pairing

Amuse-Bouche

Macerated Aubergine in Dashi Broth topped with Japanese Sesame Sauce

Taka Otokoyama Sparking Sake

Quintet of Appetisers

Braised Shimeji Mushroom with Mullet Roe Powder

Deep Fried Ginkgo Nuts with Matsuba Pine Needles

Braised Anako and Cucumber Hosomaki

Smoked Salmon and Camembert Cheese Wrapped in Lotus Root

Candied Momiji

Taka Otokoyama Sparking Sake

Sashimi

Bluefin Maguro and Usuzukuri (Flounder Fish)

Date 7 Season 2, Episode 2, Yamawa Style

Osui mono

Pike Conger Hamo and King Trumpet Mushroom in Dashi Broth

Date 7 Season 2, Episode 2, Yamawa Style

Assortment of Tempura (7 pieces)

Kuruma Prawn, Kuruma Prawn with Shiso Leaf, Amadai Fish, Maitake Mushroom,

Dried Persimmon with Cream Cheese, Shrimp Toast, Sea Urchin and Caviar

Date 7 Season 2, Episode 2, Hagino Suru Style

Noodles

Cold Cha Soba, Salmon Roe and Hokkaido Scallop with Truffle Dashi Sauce

Date 7 Season 2, Episode 2, Hagino Suru Style

Dessert

Japanese Seasonal Fruit with Zunda (Edamame Paste) Mochi

Benichu 19 Umeshu

