

# Aburi Shokai 98

*premium sake or wine pairing 50*

*A chef-curated experience highlighting Japanese flavours combined with local ingredients to showcase the best in Aburi cuisine from the sea and land.*

## ZENSAI

### Minami Plate

#### Daily Sashimi Duo Feature

*chef's selection*

#### Tuna and Kaiso Seaweed Tartare

*avocado, sesame egg cracker, wasabi crème fraîche,  
spicy sesame ponzu vinaigrette*

#### Nutrigreen's Farms Crumbled Tofu Salad

*organic baby greens, pickled daikon and carrot, cucumber,  
cherry tomatoes, umami soy vinaigrette*

#### Duck Confit Croquette

*phyllo wrapped brome lake duck confit, aka miso,  
blueberry shiso compote*

## SUSHI

### Aburi Sushi Selection

*chef's selection of Aburi oshi, roll, and nigiri*

## ENTRÉE

### Surf & Turf

*add Butter Poached Lobster Tail 16  
add Grilled Jumbo Tiger Prawns 9 / 3pc*

#### Saikyo Miso Sablefish

*YK3 sakekasu, braised japanese eggplant and kabotcha,  
ginger foam, sauteed asian greens, herb oil*

#### Aburi Beef Tenderloin Medallion

*AAA sterling silver, market vegetables,  
suntory whisky madagascar green peppercorn veal jus*

## DESSERT

### Green Tea Opera Cake

*green tea génoise, matcha buttercream,  
dark chocolate ganache, azuki bean cream,  
hazelnut wafer, matcha ice cream*

