

115 BLUE OCEAN SHOKAI

+ Sake Pairings \$35

Sashimi

chef's seasonal selection

Zensai

Soy Glazed Mushroom Spinach Salad

seasonal mushrooms, halloumi cheese,
caramelized onion vinaigrette, kabocha crisps

Aburi Sushi

chef's premium selection of nigiri, roll, oshi

Sea

Saikyo Miso Sablefish

nanohana purée, sansai pea ragu,
soy-braised daikon and mushroom

Land

Sterling Silver Tenderloin & Pan-Seared Foie Gras

negi ash, sunchoke purée, sautéed market vegetables,
Japanese beer pickled mushrooms,
red wine shoyu demi-glace

Dessert

Green Tea Opera

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





175 MINAMI SHOKAI

+ Sake Pairings \$50

Amuse

chef's featured creation




Sashimi

chef's seasonal selection

Zensai

Wagyu Carpaccio



Iwate A5 wagyu, burnt onion aioli, sous-vide egg yolk, grana padano, pickled shallots

Aburi Sushi

chef's premium selection of nigiri, roll, oshi

Sea

Aburi Lobster Tail & Pan-Seared Scallop

truffled Miku sauce, Hokkaido scallop, mentaiko cream udon, bonito-miso crumble, ikura, kizami nori




Land

A5 Iwate Wagyu Sukiyaki

sliced A5 wagyu, potato pave, shungiku, pickled shimeji mushrooms, honey-yuzu ponzu pearls, wagyu hollandaise, hatcho miso reduction

Dessert

Mascarpone Berry Mousse



earl grey shortbread, cassis cream, berry jelly, caramel almond tuile, white chocolate crumble, smoked strawberry ice cream