



175 MINAMI SHOKAI

+ Sake Pairings \$50

Amuse Bouche

Chef's Featured Creation

sake poached foie gras torchon on a
toasted WA-BAGEL crustini, and
ume marmalade

Sashimi

chef's seasonal selection

Zensai

Wagyu Carpaccio

A5 Iwate wagyu, charred leek aioli,
sous-vide ichimi egg yolk, grana padano

Aburi Sushi

chef's premium selection of nigiri, roll, oshi

Sea

Aburi Lobster Tail & Saikyo Miso Sablefish

wild rice and beluga lentil pilaf,
pickle daikon, confit kabocha purée,
kinpira gobo, sablefish and a half lobster tail

Land

A5 Iwate Wagyu Sukiyaki & Sterling Silver Tenderloin

sliced A5 Iwate wagyu, truffled potato pave,
charred broccolini, tapioca ponzu pearls,
Japanese style béarnaise, chocolate miso emulsion

Dessert

Earl Grey Lemon Mascarpone Mousse

lemon curd, lemon thyme gelée,
earl grey yogurt cake, lemon thyme cream,
earl grey tea crumble, lemon sorbet

Our menu has been carefully curated to offer a seamless dining experience, therefore we cannot accommodate any modifications or substitutions

