

SUKIYAKI COURSE

sukiyaki is a Japanese dish made of wagyu beef, vegetables, tofu, mushroom and noodles simmered in a sweet soy called warishita.

Minimum order from 2 people

\$120 pp

Appatizer

Sashimi

Chef's selection of fresh fish

Chawanmushi

steamed egg custard

Chef's selection of grilled fish

Sukiyaki hot pot

with steam rice

Dessert

SHABU-SHABU COURSE

Shabu-shabu is thinly sliced wagyu beef, vegetables, tofu, mushroom and noodles in boiling water, taken off when cooked and dipped in sesame or ponzu sauce

Minimum order from 2 people

\$120 pp

Appetiser

Sashimi

Chef's selection of fresh fish

Chawanmushi

steamed egg custard

Chef's selection of grilled fish

Shabu-shabu hot pot

Choice of rice with shabu-shabu or porridge after shabushabu

Dessert

SUKIYAKI A LA CARTE

Minimum order from 2 people

\$75 pp

Extra egg \$3

SHABU-SHABU A LA CARTE

Minimum order from 2 people

\$75 pp

Extra sesame sauce \$2

ponzu sauce \$2