



NIKKEI OMAKASE SET MENU FOR 2
ENCOUNTER NIKKEI – CHEF'S SELECTION OF 8 COURSES

Edamame | Flaked Salt (V)

Crispy Squid | Togarashi | Lime | Micro Coriander | Squid Ink Aioli

Yellowtail Hamachi | Fermented Chilli | Black Garlic | Confit Yolk
Tuna Ceviche | Smoked Jalapeño | Shoyu | Coriander Oil | Black Sesame

Fried Tofu Sushi | Avocado | Smoked Pepper | Truffle Honey (V)
Fire Cooked Chicken Thigh | Black Bean Mole | Pickled Shimeji | Sesame Leaf

Hibachi Cooked Shio Koji Lamb Chop | Black Garlic Honey
Beer Braised Sesame Short Rib | Yam Mash | Pickled Japanese Plum | Black Truffle Sauce

R599 PER PERSON SHARING
EXCLUDING GRATUITY | TERMS AND CONDITIONS APPLY

NIKKEI OMAKASE GOLD SET MENU FOR 2
ENCOUNTER NIKKEI – CHEF'S SELECTION OF 9 COURSES

Plantain & Imperial Caviar Nigiri

Oxtail Croquette | Truffle Mayo | Yuzu Dressed Radish | Shaved Truffle
Crispy Squid | Togarashi | Lime | Micro Coriander | Squid Ink Aioli

Yellowtail Hamachi | Fermented Chilli | Black Garlic | Confit Yolk
Seared Sesame Tuna | Guacamole | Smoked Emulsion | Lime & Jalapeño Ponzu
Crispy Lobster Sushi | Plantain | Black Garlic

Crispy Soft Shell Crab Sushi | Katsu Mayo | Kimachi Cucumber | Crispy Claw | Togarashi
Robatayaki Wagyu Rib Eye | Black Truffle | Miso
Hibachi Cooked Shio Koji Lamb Chop | Black Garlic Honey

R1000 PER PERSON SHARING
EXCLUDING GRATUITY | TERMS AND CONDITIONS APPLY