

NIKKEI OMAKASE GOLD SET MENU FOR 2

ENCOUNTER NIKKEI – CHEF'S SELECTION OF 9 COURSES

Miso Soup | Coconut | Truffle (V)

Oxtail Croquette | T ruffle Mayo | Dressed Radish | Shaved Truffle

Crispy Noodle Tuna Nigiri | Pistachio | Smoked Aioli | Pickled Cucumber | Imperial Caviar

*Paired with Dassai 39 Sake

Yellowtail Hamachi | Fermented Chilli | Black Garlic | Confit Yolk

Wagyu Tataki | Shisu Aioli | Crispy Garlic | Ponzu | Mizuna | Corn Flowers

King Salmon | Fermented Bean Emulsion | Sweet Soy Glaze

*Paired with Peter Falke Blanc de Noir

Wagyu Fillet | Black Truffle | Miso

Lobster Tail | Citrus Pepper | Lime

Tamago Kake Gohan Rice | Cured Egg Yolk | Scallion | Chilli | Macerated Cucumber | Bonito

*Paired with Opstal Estate Cinsault

R1000 PER PERSON SHARING

*** DRINKS R700 PER PERSON**

EXCLUDING GRATUITY | TERMS AND CONDITIONS APPLY