

NIKKEI OMAKASE GOLD SET MENU FOR 2

ENCOUNTER NIKKEI – CHEF'S SELECTION OF 9 COURSES

Miso Soup | Coconut | Truffle (V)
Oxtail Croquette | Truffle 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
Baby Spinach Salad | Tender Leaf | Truffle Dressing | Manchego | Crispy Rice
*Paired with Opstal Estate Cinsault

R1000 PER PERSON SHARING
*** DRINKS R700 PER PERSON**
EXCLUDING GRATUITY | TERMS AND CONDITIONS APPLY