

OMAKASE MENU

Eat, Drink & Stay a while.

\$69PP

TO START

Edamame

w/ smoked lime salt

Beef Tostada

w/ truffle sesame dressing,
shiitake mushroom & pickled daikon

Salmon Tiradito

w/ passion fruit, coconut cream,
leche de tigre and crispy spaghetti squash

Spicy Tuna Sushi Roll

w/ aji verde and coriander

TO FOLLOW

Black Tiger Prawn Dumplings

w/ aji verde, golden kumara crisps
& almond powder

Free Range Chicken Karaage

w/ Buttermilk, pickled daikon, oregano crisp,
aji amarillo mayo

IN BETWEEN

Nikkei Steak

w/ garlic chips, fried kale, chimichurri
and wasabi ponzu

Market Fish

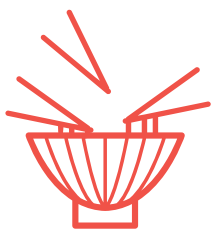
w/ Pumpkin purée, shiitake mushroom & ponzu butter

w/ seasonal sides and Japanese steamed rice

TO FINISH

Azabu Chocolate Cake

w/ ichigo sake, strawberries, citrus mascarpone



OMAKASE MENU

Eat, Drink & Stay a while.

\$85PP

TO START

Edamame

w/ smoked lime salt

Azabu Platter

w/ selection of tostadas
sushi & ceviche trio

Beef Tataki

w/ mango, passionfruit, onion dressing

TO FOLLOW

Black Tiger Prawn Dumplings

w/ aji verde, golden kumara crisps
& almond powder

Artichoke Dumplings

w/ mushroom purée, chili & almond

Free Range Chicken Karaage

w/ Buttermik, pickled daikon, oregano crisp,
aji amarillo mayo

IN BETWEEN

Assorted Mains

Chef's selection of today's Cbest beef cut,
crispy pork belly & lamb chuleta

w/ seasonal sides and Japanese steamed rice

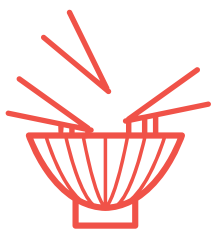
Market Fish

w/ Pumpkin purée, shiitake mushroom & ponzu butter

TO FINISH

Azabu Chocolate Cake

w/ ichigo sake, strawberries, citrus mascarpone



OMAKASE MENU

Eat, Drink & Stay a while.

\$105PP

TO START

Edamame

w/ smoked lime salt

Azabu Platter

w/ selection of tostadas
sushi & ceviche trio

Assorted Sashimi

Chef's selection of today's best market fish

Beef Tataki

w/ mango, passionfruit, onion dressing

TO FOLLOW

Black Tiger Prawn Dumplings

w/ aji verde, golden kumara crisps
& almond powder

Artichoke Dumplings

w/ mushroom purée, chili & almond

Free Range Chicken Karaage

w/ Buttermilk, pickled daikon, oregano crisp,
aji amarillo mayo

IN BETWEEN

Assorted Mains

w/ wagyu steak, crispy pork belly & lamb chuleta
w/ seasonal sides and Japanese steamed rice

Market Fish

w/ Pumpkin purée, shiitake mushroom & ponzu butter

TO FINISH

Azabu Chocolate cake

w/ ichigo sake, strawberries, citrus mascarpone

Fruit Platter

Chef's selection of seasonal fruits