**ORANGE WINE WEEK OMAKASE SET MENU**

***$65 PER PERSON***

***COURSE 1***

**-EDAMAME-**

Japanese soy bean. Salt.

***COURSE 2***

**-RAKU TATAKI TRIO-**

**SALMON TATAKI**

Seared fresh salmon. Ponzu. Micro herb. Bittersweet sauce.

**WAGYU BEEF TATAKI**

Seared wagyu beef. Daikon oroshi. Ponzu. Spring onion. Bittersweet sauce.

**HOTATE TATAKI**

Seared scallop. Ponzu. Mayo. Bittersweet sauce.

***COURSE 3***

**-HOT STARTERS TRIO-**

**WAGYU KUSHIYAKI**

Char grilled Wagyu beef. Shallot. Sesame seed. Spring onion. Bittersweet sauce. Yakiniku sauce.

**KINOKO BALL**

Button mushroom. Cooked tuna. Philadelphia cheese. Bittersweet sauce. Sweet sriracha.

**K.F.C / KOREAN FRIED CHICKEN**

Korean style fried chicken tossed with Korean sweet chili sauce. Almond sprinkled. Sesame seeds.

***COURSE 4***

**-VOLCANO ROLL-**

Crab salad. Cucumber. Avocado. Creamy sauce. Scallop. Bittersweet sauce. Furikake. Tobiko. Spring onion.

***COURSE 5***

**-MISO GLAZED KINGFISH-**

White miso marinated pan-fried Kingfish. Black sesame sauce. Sweet potato chips. Oven baked balsamic oregano tomato.

***COURSE 6***

**-YAKINIKU BEEF-**

Chargrilled sweet soy marinated beef. Pan fried Zucchini. Carrot. Broccoli. Capsicum. Corn.

***COURSE 7***

**-DESSERT-**

Green tea cream brulee. Tiramisu cake. Black sesame ice cream.

ALL DISHES ARE DESIGNED TO SHARE EXCEPT TATAKI TRIO AND HOT STARTERS TRIO

AVAILABLE FROM TWO PERSONS OR MORE

ENTIRE TABLE IS REQUIRED TO ORDER THE OMAKASE MENU