

ABURI PRIME SET MENU 88

premium beverage pairing 44

AMUSE BOUCHE

pairing: Bailly Lapierre Cremant de Bourgogne

Uni Soy Milk Panna Cotta

ponzu ikura, chilled dashi

ZENSAI

Kaiseki Trio

a selection of seasonal items served in our unique Arita plateware

pairing: Tama no Hikari Gold Omachi Junmai Daiginjo

Feature Sashimi chef's daily selection

Aburi Beef Carpaccio

sterling silver AAA short rib, jalapeño-garlic ponzu

Kyoto Saikyo Miso Baked Sablefish

kale goma-ae, yuzu-miso reduction

ABURI PRIME

chef's selection of premium nigiri, flame seared with signature sauces

pairing: Joseph Drouhin Reserve de Vaudon Chablis

Fukuoka Miyabi-dai

Akami Maguro

Salt Cured Japanese Saba

Wild BC Sockeye Salmon

Kelp Cured Japanese Hirame

Ōtoro

Hokkaido Hotate

Atlantic Lobster

A5 Japanese Wagyu

DESSERT

pairing: Hakkaisan Kijoshu

Green Tea Opera and Ichigo Mochi Daifuku

green tea génoise, matcha buttercream, azuki bean cream,
dark chocolate ganache, hazelnut wafer, kanazawa gold flakes

digestif: Mars Distillery Iwai Japanese Whisky

please give 3 days' notice

