



SIP & SAVOUR MENU

SHOKUPAN BREAD

whipped butter

SOY MARINATED IKURA TART

creme fraiche, tororo kombu

KID sparkling Junmai Daijingo Nama Genshu (Sake)

KINGFISH CRUDO

stracciatella, grapefruit, gochujang dressing

*2021 Fattoria Al Fiore Field Blend- Kawasaki,
Miyagi (Chilled Red)*

TEMPURA COD FILLET

tempura sea urchin, tentsuyu sauce

KID Junmai Ginjo (Sake)

CHEESE BAKED SCALLOP

*short grain rice, three cheese blend, nori, tobiko, kewpie,
takoyaki sauce*

*2016 Delaware Peculiare by Sato - Fujimaru,
Tokyo/Osaka (White)*

KAGOSHIMA WAGYU MB9+

foie gras terrine, edamame, truffle butter

*2021 Muscat Bailey A Cabernet Sauvignon -
Yamagata (Chilled Red)*

TIRAMEESO

chestnut cream, roasted chestnut

Myung Rang Skull Plum Soju

1 - 4PM, SATURDAY 19 JULY 2025