



Mother's Day Special Menu

A heartfelt journey through elegant Japanese flavours,
crafted with love and premium ingredients.

\$160 PP

COMPLEMENTALY
ROSE
COCKTAIL

Zensai Harmony

Octopus with Japanese yam with onion miso sauce
Dashi tofu with fried tofu skin
Cashew nut tempura
Salmon skin and sashimi with wasabi soy mayonnaise
Grilled zucchini

Wagyu Duo Delight

Seared wagyu tataki paired with a delicate piece of wagyu sushi

Wagyu Gyoza Soup

Handmade wagyu dumplings in a fragrant dashi broth
with mushrooms and wakame seaweed

King Ora Salmon Tataki

Lightly smoked Ora King Salmon served carpaccio-style
with a refreshing yuzu ponzu sauce

Wagyu Tempura Fusion

Juicy wagyu beef and foie gras wrapped with asparagus
in crispy seaweed tempura

A5 & M9 Wagyu Yakiniku with Kamameshi

A premium grilled wagyu tasting plate (1 kind of A5, 2 kinds of M9)
served with aromatic garlic kamameshi rice

Mother's Day Sweet Finale

Black sesame sponge cake served with creamy matcha ice cream

Mother's Day Specials – Optional Additions

Lobster Miso Gratinée \$115

Half a lobster grilled to perfection,
finished with a savory miso-butter
sauce and aromatic tarragon.



Sukiyaki Rose Garden \$118

Celebrate with luxury: marbled wagyu
beautifully arranged like a floral cake,
ready to be enjoyed sukiyaki-style.

