

SAKE & SUSHI PAIRING

THE CLASSIC PAIRING

AED 398 for two

Sashimi on Iced

Yellowfin Tuna, Salmon, Usukuchi Soya

'Yamana Bio Hizake' A clean and crisp sake with subtle fruity notes, complementing the freshness of the sashimi. 30ml x 2

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Maki and Nigiri

Aburi Salmon Nigiri, Volcano Roll

'Kakurei' A smooth and slightly dry sake with hints of pear and melon, enhancing the umami flavors of the sushi. 30ml x 2

Grilled Seabass

Pickled Cauliflower, Lime Wedge, Tomato Salsa

'Ko Na Norumi' (Rock) A bold and robust sake with earthy tones and a mineral finish, balancing the rich flavors of the seabass. 30ml x 2

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Coconut Sago

Pineapple Stew, Lime Zest

'Morishima' Light and refreshing, with tropical fruit notes that echo the coconut and pineapple in the dessert. 30ml x 2

240ml total sake pairing.



SAKE & SUSHI PAIRING

THE BALANCED PAIRING

AED 598 for two

Truffle Seabass

Ikura, Yuzu Ponzu

‘**Yamana Bio Hizake**’ Crisp and delicate, with hints of apple and pear that complement the earthy truffle and tangy yuzu. 30ml x 2

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Spicy Salmon Gunkan

Lime Leaf, Black Tobiko

‘**Fuji Taikan**’ A rich, full-bodied sake with a hint of spice and fruitiness, harmonizing with the bold flavors of the gunkan. 30ml x 2

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Tori Karaage

Japanese Fried Chicken

‘**Ko Na Norumi**’ (Rock) – Deep, earthy notes and a slightly smoky finish that balance the crispiness of the fried chicken. 30ml x 2

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Seafood Yakisoba

Mixed Seafood, Asian Vegetables, Egg Noodles

‘**Kakurei**’ Light and smooth with a touch of sweetness, complementing the umami-rich seafood and noodles. 30ml x 2

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Matcha Milk Cake

Creamy Green Tea Milk Cake

‘**Yamana Bio Amazake**’ A smooth and slightly creamysake with delicate sweet notes, enhancing the richness of the matcha. 30ml x 2

240ml total sake pairing



SAKE & SUSHI PAIRING

THE MASTERPIECE

620 AED for two

Sashimi on Ice

Tuna, Salmon, Usukuchi Soya

'Fuji Taikan' A fruity, medium-bodied sake with a delicate balance, enhancing the richness of the fatty tuna and salmon. 30ml x 2

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Hamachi Ponzu

Homemade Ponzu, Shishito Pepper, Chili Sauce

'Ko Na Norumi' (Fullmoon) An elegant sake with citrus and mineral notes, bringing out the acidity and spice in the dish. 30ml x 2

Crispy Squid

Lime Wedge, Spicy Truffle Mayo

'Yamana Bio Tsuchizake' A rich, savory sake with earthy undertones that match the crispy, spicy squid. 30ml x 2

Wagyu Teppan Yaki

Grilled Vegetables, Garlic Chips

'Kakurei' A balanced, slightly sweet sake with hints of melon, cutting through the richness of the Wagyu. 30ml x 2

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Mochi White Chocolate and Strawberry with Mixed Berries

'Yamana Bio Hizake' Crisp and fruity with subtle floral notes, offering a refreshing contrast to the sweetness of the mochi. 30ml x 2

240ml total sake pairing.

