



**KAMICHIKU WAGYU EVENT
DINNER MENU**

11 - 23 MAR

\$480⁺⁺/PAX

SHABU SHABU SALAD

cucumber, pea shoot, myoga ginger, tokyo negi, dashi sauce

SASHIMI

king salmon, tuna akami, hirame

SUKIYAKI

negi and jalapeneo puree, mizuna, micro cress

ROBATA

ribeye, king oyster mushroom, asparagus

TARTARE HAND ROLL

tenderloin, uni, caviar, mustard, shallot, capers, cornition

YUZU LEMON

lemon mousse, yuzu jam, cacao crumble

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.