



THE HOKKAIDO IMPERIAL DINNER

A six-course celebration of the North's finest treasures, featuring the unparalleled King Crab to the richness of A5 Wagyu

**27 & 28 MAR · 7PM
PRIVATE DINING ROOM**

\$388⁺⁺/PAX

COURSE 1

BOTAN EBI CEVICHE
cucumber, paprika, shallots

COURSE 2

SCALLOP ROBATA
butter soy espuma, edamame, pea shoots

COURSE 3

STEAMED KING CRAB
soy vinaigrette

COURSE 4

A5 WAGYU STRIPLOIN WITH UNI
shoestring potato, green salad

COURSE 5

CRAB RICE WITH IKURA
mitsuba cress, yuzu zest

COURSE 6

JAPANESE CHEESE CAKE
strawberry sorbet

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