



DASSAI SAKE PAIRING DINNER

Six-course immersion into the pinnacle of Japanese brewing

15 & 16 MAY · 7PM
PRIVATE DINING ROOM

\$380⁺⁺/PAX

COURSE 1

KABURA-MUSHI

*"tai" snapper, prawn, wasabi, dashi sauce
Pairing with: Dassai 45 Nigori Sparkling*

COURSE 2

SASHIMI

*"magochi" flathead, momiji oroshi, ponzu, hasu leaf
Pairing with: Dassai 23*

COURSE 3

LOBSTER AGEDASHI

*"sato-imo" yam, radish, ginger
Pairing with: Dassai Blue 50*

COURSE 4

SLOW COOKED WAGYU TENDERLOIN

*caviar, charcoal powder, salt, wasabi
Pairing with: Dassai 39*

COURSE 5

RAINBOW MONAKA SUSHI

*tuna, salmon, avocado, unagi, yellowtail
Pairing with: Dassai 39*

COURSE 6

MINI DUO KOMA SIGNATURE DESSERT

*lemon yuzu (contains beef gelatin), bonsai
Pairing with: Dassai Umeshu*