



AN EVENING OF WAGYU

A Cellar Selection Dinner

🍷 Ayala Brut Majeur N.V.

Wagyu Tartare

finished with Soy Koji, Uni & Kaluga Caviar

🍷 Diel Goldloch Riesling Spätlese 2019

Wagyu Soup

served with Thinly-Sliced Noodles & Japanese Turnip

🍷 Cloudy Bay Sauvignon Blanc 2025

Wagyu Tataki

Shorthorn A-Grade Wagyu topped with Green Chilli Pickle,
Myoga, Sliced Onion & Chilli Oil

🍷 First Drop "Mother's Milk" Shiraz 2018

Binchōtan Grilled Wagyu

Shorthorn A-Grade Wagyu served with Bonito Soy Sauce

🍷 Domaine Faiveley Gevrey-Chambertin Vieilles Vignes 2023

Kansai-Style Wagyu Sukiyaki Don

served with Diced Tomato & Chopped Truffle

🍷 Moss Wood "Ribbon Vale" Botrytis Sémillon 2018

Matcha Fondant

served with Black Sugar Sauce & Sesame