

SUNTORY WHISKY DINNER MENU

(Shared between 2)

EDAMAME

Salted

KINGFISH

Pickled beetroot, pomegranate, wasabi leaf, orange zest with

HAKUSHU DISTILLERS SELECT

RAMEN EGG

Spicy Tuna, avocado dressing, mustard cress with

YAMAZAKI DISTILLERS SELECT

SCAMPI SPRING ROLL

Oba, shiitake, yuzu kosho, ponzu with

HAKUSHU 12 YEAR OLD

TEMPURA LOCAL WHITING

Furikake, tensuyu, daikon, ginger with

YAMAZAKI 12 YEAR OLD

HOUSE SALAD

Avocado, green oak, nashi, wakame, radish,
Sesame dressing

TWICE COOKED PORK BELLY

Pickled fennel and apple, grain seed mustard glaze, crackle with

HAKUSHU 18 YEAR OLD

WAGYU TENDERLOIN

Matsuhisa, wasabi butter, charred baby gem with

YAMAZAKI 18 YEAR OLD

FOREST FLOOR DESSERT