

# 7-COURSE DINNER MENU

450pp

## APERITIVO

### SHRIMP TEMPURA

snap pea julienne, spicy mayo, green pea, black truffle vinaigrette

or

### WAGYU TAQUITO

truffled tofu crema, shichimi ponzu

~

## STARTER

### WAGYU GYOZA

kabocha puree, sweet soy

or

### YELLOWTAIL TAQUITO

avocado, miso

~

## RAW

### SEABASS SEVICHE<sup>GF</sup>

charred baby corn, mango, passionfruit leche de tigre

or

### YELLOWTAIL SEVICHE

ginger, garlic, soy

~

## MAIN

### BLACK COD ANTICUCHO WITH SWEET CORN

miso, togarashi butter

or

### TENDERLOIN WITH TRUFFLE RICE

su-shoyu, spring onion

~

## SUSHI

### ASEVICHADO

tuna, salmon, yellowtail, sea bass, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre

### WAGYU TE AMO

torched wagyu beef, aji date jam, sweet potato

or

### SAMBA RIYADH

crab, majdool dates, beef bacon, aji date jam, pistachio crumble

### SAKE ABURI NIGIRI<sup>GF</sup>

torched salmon, yuzu miso, lemon zest

~

## DESSERT

### IT'S A DATE<sup>V</sup>

date compote, cream cheese crèmeux, olive oil sponge cake, chai tea ice cream

or

### CHOCOLATE BANANA CAKE<sup>V</sup>

maple butter, plantain chip, vanilla ice cream