



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

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