

III

WHERE
YOUR SENSES
FEAST

FOOD & WINE FESTIVAL
15 – 28 MAY

DINING IN THE WORLD OF
teamLab

16 & 17 MAY 2023



Canapés

Salmon Pillow
Burnt Jalapeño, Smoked Avocado

Spicy Tuna Cup
Sweet Soy, Chives, Spicy Mayo

Beef Tartare
Caviar, Gold Leaf

Champagne – Louis Roederer Brut

First Course

Triple Egg
Onsen Egg, Caviar, Karasumi, Buckwheat

Sake – Tokoyama, “Jozan: Chokara” Junmai Daiginjo, Gohyakumangoku, Fukui

Second Course

Premium Sashimi and Sushi

Sake – Niseko, “Green” Junmai Ginjo, Suisei, Hokkaido

Main Course

A5 Sendai Wagyu Tenderloin
Tasmania Uni, Sweet Potato Purée, Broccolini

Red Wine – Cabernet Sauvignon Blend – Château de Fonbel, Grand Cru

Dessert

Japanese Fruit Platter

Sweet Wine – Passito di Pantelleria, Cantine Pellegrino

Green Tea

Petits Fours