



Brut!

VEGGIE TASTING MENU

6 COURSES \$480
per person

+

WINE PAIRING
3 glasses \$380
5 glasses \$580

EDEMAME QUICHE
SHISHITO PEPPERS, YUKARI

ROASTED MALA CARROT
HEIRLOOM CARROTS, CELERIAC & BLACK GARLIC PUREE,
PISTACHIO VINAIGRETTE

MISO VEGETABLE
CHICKPEA PANISSE, CASHEW & CORIANDER PESTO

ROASTED CAULIFLOWER
ZA'ATAR, TAHINI, POMEGRANATE

BARLEY RISOTTO
HOJICHA BARLEY RISOTTO, SEASONAL PRODUCE, MORELS

UBE BUTTERSCOTCH
MISO CUSTARD CREAM, MUSCOVADO CRUMBLE

DIGESTIF

Saison "Spring Rhubarb" Vermouth - 110
Fernet Hunter X Conspiracy Chocolate Cacao - 110
Hibiki "Japanese Harmony" Whisky- 180

WINE LIST



BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON
CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS