



# MOTHER'S DAY

\$95pp

Moët & Chandon Rose Champagne — 25/150

## TO START

**EDAMAME** w/ wasabi salt

### AZABU PLATTER

w/ assorted sashimi, omakase nigiri & coconut ceviche w/ tostada crisps

## IN BETWEEN

### BEEF TATAKI

w/ garlic, ginger & chilli ponzu, braised shiitake & daikon

### POPCORN PRAWN TEMPURA

w/ chilli yuzu mayo, lemon & wasabi pea furikake

## MAIN

### SHIRO KOJI CHICKEN THIGH

w/ smashed cucumber & goma dressing

### AKAROA SALMON MISO YAKI

w/ pickled red onion

### AZABU CABBAGE SALAD

w/ sesame dressing

### STEAMED RICE

## DESSERT

### BASQUE CHEESECAKE

w/ strawberry sorbet

### DORAYAKI SANDWICH

w/ matcha ice cream

## ENHANCE YOUR EXPERIENCE

Miso Soup w/ silken tofu, wakame seaweed & spring onion — 9

Tuna Sashimi Tostada w/ wasabi tartar, cucumber, sweetcorn & red onion — 28

### Volcano Sushi Roll

w/ tiger prawn tempura, pickled daikon & huancaína mayo — 32

Japanese Cross Breed Wagyu (180g, grade 8-9) w/ truffle sesame ponzu & yuzu kosho soy — 135