

Omakase

Let us choose & grill your beef!

Indulge your taste buds with our Omakase Course which is composed of various cuts of our carefully selected Wagyu beef. All you need to do is just sit back and enjoy your meal while our skilled staff grills your beef to perfection.

*The menu is subject to change from day to day.

*Guest(s) who do not take Raw Meat, Raw Egg, Tongue or Uni, do kindly inform our staff beforehand.

*Please order courses for all guests. (Not applicable for kids.)

お肉も焼きも、おまかせください。

YAKINIQUEST が厳選した黒毛和牛の様々な部位を、熟練のスタッフが最適な焼き加減でご提供します。お客様は会話とお食事をごゆっくりお楽しみくださいませ。

※コースの内容は日によって異なります。

※生肉、生卵、タン、うに等苦手のある方はお知らせください。

※コースのご注文はご来店の人数分（お子様は除く）で承ります。

Limited Course “Pure Beef Tongue Omakase” \$148++

3rd -9th October / Available for dinner

We know it has been too long for you, beef tongue fanatics. Our much awaited, THE... Pure Beef Tongue Omakase is back. Marvel at how simply different cuts and thicknesses arouse contrastingly different flavours and textures. Unique to the world of yakiniku, experience the magic of tongue!

- Tongue Oden	タンおでん
- Tongue Sashimi	タン刺し
- Corned Tongue	タンのコンビーフ
- Comparison of the 3 different portions of Tongue	タン3種食べ比べ
- “TANZAKU” Root-to-Tip slice of Tongue	タン冊焼き
- Roast Tongue Salad	ローストタンのサラダ
- Tongue Steak	タンステーキ
- Closer Dish	ご飯もの
- Dessert	デザート

*Terms & Conditions apply;

- Minimum 2 guests per table.

- 1-day advance reservation required.

- All guests seated at the same table would be required to order Tongue course. (Not applicable for children)

- In an event where you wish to change to other courses, please inform us at least one day before date of reservation. Please note that we do not accept on the spot / same-day changes.

- To add-on extra “Tongue Steak” to your course, kindly request in advance during your reservation.

LUNCH OMAKASE “CHIC” \$88++

- Starter 先付
- Japanese Salad 和風サラダ
- Grill Beef 6 Cuts 焼肉 6 種
- Cold Noodle [氷]稲庭うどん
- Dessert デザート

LUNCH OMAKASE “APPETITE” \$128++

- Starter 先付
- Japanese Salad 和風サラダ
- Wagyu Goma Shabu 和牛ごましゃぶ
- Grill Beef 7 Cuts 焼肉 7 種
- (incl. Signature “YAKISUKI” & Wagyu Aburi Sushi (焼きすき、和牛炙り寿司を含む))
- Beef Curry Rice or Noodle Cold Noodle 和牛カレーまたは[氷]稲庭うどん
- Dessert デザート

DINNER OMAKASE “CLASSIC” \$138++

- Tail Soup Chawanmushi テールスープ茶碗蒸し
- 3 kinds of Wagyu Appetizer 3 種の和牛前菜盛り合わせ
- Signature “Beef Noodle”-Niku Somen- 肉そうめん
- Grill Beef 7 Premium Cuts 上焼肉 7 種
- (incl. Signature “YAKISUKI”) (焼きすきを含む)
- Japanese Salad 和風サラダ
- Beef Curry Rice or Noodle Cold Noodle 和牛カレーまたは[氷]稲庭うどん
- Dessert デザート

DINNER OMAKASE “QUEST” \$188++

- Tail Soup Chawanmushi テールスープ茶碗蒸し
- 3 kinds of Wagyu Appetizer 3 種の和牛前菜盛り合わせ
- Wagyu Goma Shabu 和牛ごましゃぶ
- Signature “Beef Noodle”-Niku Somen- 肉そうめん
- Grill Beef 8 Supreme Cuts 特上焼肉 8 種
- (incl. Steak Cut Premium Tongue, (厚切り上タン、焼きすき、和牛炙り寿司を含む))
- Signature “Yakisuki” & Wagyu Aburi Sushi)
- Japanese Salad 和風サラダ
- Wagyu Chazuke 和牛しぐれ煮茶漬
- Dessert デザート

DINNER “THE OMAKASE” \$280++～

We can arrange “unlisted” course upon your budget.

*From \$280 up /min. 2pax /need reservation a week in advance.

ご予算に応じた特別コース（\$280～/2名様～/一週間前までにご予約）も承っております。

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*We recommend booking your OMAKASE courses ahead of your visit as the number of courses available are limited each day.

※コースは当日ご用意できる数に限りがございますので、事前のご予約をお勧めいたします

日本酒 SAKE

YAKINIQUESTの酒セット (4種)

SAKE TASTING SET (4 types) by YAKINIQUEST

60ml x 4 glasses

\$52

Curated selection for you to explore and experience the exciting world of sake.

A full spectrum of sake is presented; from mild to full, light to intense, Junmai to Daiginjo.

Sakes that are part of the tasting set are denoted by the icon: ▼

Specialty

180ml

Bottle

- 陸奥八仙 V1116 純米吟醸 (青森)

MUTSU HASEN Special Wine Yeast Edition JUNMAI GINJO (Aomori)

Rice: Hanafubuki, Masshigura Polishing: 55%/60% SMV: -14

Grapefruit blooms with refreshing acidity. Even with an SMV of -14, it tastes very balanced; some might say wine-like. A great complement to sauce-heavy and well-marbled meats. Very experimental and a must try for wine lovers to understand how wine yeast can give a new dimension to sake.

\$118

Sparkling

- 誠鏡 スパークリング 純米吟醸 (広島)

SEIKYO Sparkling JUNMAI GINJO (Hiroshima)

Rice: Shinsenbon Polishing: 65% SMV: 0

A refreshing take on sake, providing a beautiful foil for cleansing the palate and getting it ready for the next decadent course. Great introduction to those who are not too fond of the classical sake textures and flavors.

\$86

Dry & Crisp

- ▼ 写楽 純米吟醸 (福島)

SHARAKU JUNMAI GINJO (Fukushima)

Rice: Yume no Kaori, Yamadanishiki Polishing: 50% SMV: +1

This sake has a very fragrant bouquet with an obvious nose of banana. Mouth-feel is crisp, yet gentle and elegant. It possesses a good balance of sweetness and acidity. Highly versatile and food friendly.

\$30 / \$108

- 南無濾過 純米吟醸 (高知)

MINAMI "Dry" JUNMAI GINJO (Kochi)

Rice: Matsuyama Mii Polishing: 50% SMV: +8

Gentle, clean dryness, plush acidity mingles with hints of pears. Pairs well as a counter-point to rich or delicate meats alike. Possessing a poised and delicate finish cumulating with a clean finish showcasing the region's water and rice.

\$32 / \$118

- 澤の花 ひまり 純米吟醸 (長野)

SAWANOHANA Himari "Dry" JUNMAI GINJO (Nagano)

Rice: Hitogokochi Polishing: 60% SMV: +3

A dry sake with fruity notes of melon skin and soft fragrance of white flowers. Finish is a fine showcase of Nagano's soft water; clean and transparent. Best with delicate cuts, starters and wagyu sashimi with sea urchin.

\$32 / \$118

- ▼ 雪の茅舎 秘伝山麩 純米吟醸 (秋田)

YUKINOBOSHA HIDENYAMAHAI JUNMAI GINJO (Akita)

Rice: Akita local rice, Yamadanishiki Polishing: 55% SMV: +1

This sake has a distinct floral fragrance and an elegant taste using the traditional method of sake brewing known as the 'Yamahai', making of the Akita Sake-Komachi rice, Yamadanishiki rice and the brewery's original sake yeast.

\$32 / \$118

- 九州菊 純米大吟醸 (福岡)

KUSUGIKU "Dry" JUNMAI DAIGINJO (Fukuoka)

Rice: Yamadanishiki Polishing: 45% SMV: +6

A rising star in the brewery circle; Hayashi Ryuhei Shuzo is gathering praise for its high production quality and sultry style. Highly perfumed, floral, melon notes accented with grapefruits on the finish. Its profile compliments our sauce seasoned meats well and its dry factor keeps textures alive.

\$228

Rich or Fruity

180ml **Bottle**

- **マツミドリ 純米吟醸 (神奈川県)** **\$128**

MATSUMIDORI S.Tokyo 2022 JUNMAI GINJO (Kanagawa)
 Rice: Miyamanishiki Polishing: 55% SMV: NA
 A well-balanced sake created with the intent and purpose of delivering Kanagawa's great commitment and passion. Clean elegance with notes of muscat grapes in genshu style. Medium dry, pairs well with a variety of dishes.
- **勝山 猷 純米吟醸 (宮城)** **\$128**

KATSUYAMA KEN JUNMAI GINJO (Miyagi)
 Rice: Yamadanishiki Polishing: 50% SMV: +2
 Ranked No.1 in Sake Competition 2015 & 2016 Jyunmai Ginjo class. Katsuyama's value is its subtle and never dominating sweet flavors. A crowd pleaser and a sake for those who are not accustomed to rice flavors.
- ▼ **澤の花 純米大吟醸 (長野)** **\$38 / \$148**

SAWANOHANA JUNMAI DAIGINJO (Nagano)
 Rice: Miyamanishiki Polishing: 40% SMV: -1
 Clean dryness on the finish; even when the SMV is -1. This is a testament of the brewery's ability to create a very layered sake. Juicy on the palate but a soft and quiet finish to showcase the region's water.
- **泉橋 純米大吟醸 楽風舞 生酛仕込 (神奈川県)** **\$198**

IZUMIBASHI JUNMAI DAIGINJO RAKUFUMAI KIMOTO (Kanagawa)
 Rice: Rakufumai Polishing Ratio: 35% SMV: +1
 Rakufumai is their unique rice variety. A great clarity and complex umami profile, only be developed through the ancient Kimoto brewing technique. A gentle flavors bottled only with the middle portion of the press.

- ▼ **九州菊 純米大吟醸 (福岡)** **\$58 / \$228**

KUSUGIKU LTD JUNMAI DAIGINJO (Fukuoka)
 Rice: Yamadanishiki Polishing: 45% SMV: +5
 A rising star in the brewery circle; Hayashi Ryuhei Shuzo is gathering praise for its high production quality and sultry style. Highly perfumed, floral, melon notes accented with grapefruits on the finish. This limited version is more fruit forward and richer on the palate with riper fruits. Its profile compliments our sauce seasoned meats well and its dry factor keeps textures alive.
- **獺祭 磨き二割三分 純米大吟醸 (山口)** **\$240**

DASSAI 23 JUNMAI DAIGINJO (Yamaguchi)
 Rice: Yamadanishiki Rice Polishing: 23% SMV: +4
 One of the top ranked sake in Japan. It is made with rice that has been milled so that only 23% of the original size of the grains remains.

Artisanal

- **東洋美人 特吟 純米大吟醸 (山口)** **\$178**

TOYO-BIJIN Tokugin JUNMAI DAIGINJO (Yamaguchi)
 Rice: Banshu Aiyama Polishing: 40% SMV: +1
 Limited production from Sumikawa brewery. Top grade "Banshu Aiyama" rice delivers a mildly sweet scent of fruits. The premium rice used gives way to a pleasantly crisp and velvet texture from beginning to finish.
- **旦 無濾過 生酒 原酒 純米吟醸 (大月)** **\$188**

DAN MUROKA NAMA GENSHU JUNMAI GINJO (Otsuki)
 Rice: Yamanishiki Polishing: 55% SMV: +1.5
 Water is sourced from the foot of Mt Fuji and made in the century old Yamahai method. This sake is produced unfiltered, unpasteurized and undiluted. It delivers what can be described as "sake uninterrupted". Powerful and rich; it possesses an energetic intensity that cuts through even the richest seasoning.
- **渡舟 純米大吟醸 (茨城)** **\$228**

WATARIBUNE JUNMAI DAIGINJO (Ibaraki)
 Rice: Wataribune Polishing: 35% SMV: +3
 Wataribune is a historical rice variety which was nearly extinct for 80 years before Mr. Yamauchi revived it. A fresh fruit-driven aromas. Its flavors gently envelop your palate cumulating with a very crisp and clear finish.
- **越乃寒梅 金無垢 純米大吟醸 (新潟)** **\$288**

KOSHI NO KANBAI Kinmuku JUNMAI DAIGINJO (Niigata)
 Rice: Yamadanishiki Polishing: 35% SMV: +3
 A dry expression, only showing a slight hint of melon notes and white flowers providing lift and airiness. Finish is balanced and transparent, a testament to the softness of Niigata's water.

SOMMELIER'S LIMITED SAKE SELECTION

- | | Bottle |
|--|--------------|
| <p>• マツミドリ 純米吟醸 (神奈川県)
MATSUMIDORI S.Tokyo 2022 JUNMAI GINJO (Kanagawa)
Rice: Miyamanishiki Polishing: 55% SMV: NA
A well-balanced sake created with the intent and purpose of delivering Kanagawa's great commitment and passion. Clean elegance with notes of muscat grapes in genshu style. Medium dry, pairs well with a variety of dishes.</p> | \$128 |
| <p>• 黒龍 純米大吟醸 (福井)
KOKURYU JUNMAI DAIGINJO (Fukui)
Rice: N/A Polishing: N/A SMV: N/A
Classical statement of richness and intensity, masculinity without heaviness, depth with a sense of flight. Again, the house style is represented here as an implacable balance and a great example of contrast.</p> | \$188 |
| <p>• 陸奥八仙 華想い40 純米大吟醸 (青森)
MUTSU HASEN Hanaomoi40 JUNMAI DAIGINJO (Aomori)
Rice: Hanaomoi Polishing: 40% SMV: -1
Pears and white flowers dominate the senses, cumulating in a velvety and clean finish. Made with tender loving care and respect for the local rice variety. A brewery that is poised to take the world by storm.</p> | \$188 |
| <p>• 勝山 伝 純米大吟醸 (宮城)
KATSUYAMA DEN JUNMAI DAIGINJO (Miyagi)
Rice: Yamadanishiki Polishing: 34% SMV: +1
Den comes from the word for "tradition," referring to the traditional way this sake is brewed. The name Den also means "to convey" thoughts and feelings. Semi-dry with rich fruity aromas; crisp and clean. Its umami stands out and lingers as a distinctly mouth-watering aftertaste. Pairs well with heavier preparation methods and richer cuts.</p> | \$198 |
| <p>• 泉橋 純米大吟醸 楽風舞 生酛仕込 (神奈川県)
IZUMIBASHI JUNMAI DAIGINJO RAKUFUMAI KIMOTO (Kanagawa)
Rice: Rakufumai Polishing Ratio: 35% SMV: +1
Rakufumai is their unique rice variety. A great clarity and complex umami profile, only be developed through the ancient Kimoto brewing technique. A gentle flavors bottled only with the nakadori portion of the press.</p> | \$198 |
| <p>• 九州菊 純米大吟醸 (福岡)
KUSUGIKU LTD JUNMAI DAIGINJO (Fukuoka)
Rice: Yamada Nishiki Polishing: 45% SMV: +5
A rising star in the brewery circle; Hayashi Ryuhei Shuzo is gathering praise for its high production quality and sultry style. Highly perfumed, floral, melon notes accented with grapefruits on the finish. This limited version is more fruit forward and richer on the palate with riper fruits. Its profile compliments our sauce seasoned meats well and its dry factor keeps textures alive.</p> | \$228 |
| <p>• 残心 純米大吟醸 (熊本県)
ZANSHIN "Dry" JUNMAI DAIGINJO (Kumamoto)
Rice: Yamadanishiki Polishing: 45% SMV: +6
A rising star in the brewery circle; Hayashi Ryuhei Shuzo is gathering praise for its high production quality and sultry style. Its rice is produced using organic philosophies. Elegant and balanced, further lifted by notes of citrus. Finish is "crystalline", very revealing of the local natural water.</p> | \$228 |
| <p>• 旦 無濾過 生酒 原酒 純米大吟醸 (大月)
DAN MUROKA NAMA GENSHU JUNMAI DAIGINJO (Otsuki)
Rice: Okayama Bizen Omachi Polishing: 45% SMV: 0
The plump and rich palate is peppered with delicate rice umami. This sake is produced unfiltered, unpasteurised and undiluted. It delivers what can only be described as "Sake Uninterrupted". Seasonal and very limited.</p> | \$238 |
| <p>• 辯天 原酒 純米大吟醸 (山形)
BENTEN Yukimegami GENSHU JUNMAI DAIGINJO (Yamagata)
Rice: Okayama Yukimegami Polishing: 28% SMV: N/A
Mellow scent of melon skins sashays on the palate with an energetic intensity in the guise of femininity. Eludes elegance and finesse but reveals a well-structured spine laced with a long and potent finish.</p> | \$388 |
| <p>• 十四代 本生 純米大吟醸 (山形)
JUYONDAI 2022 Bessen JUNMAI DAIGINJO (Yamagata)
Rice: Yamadanishiki Polishing: 34% SMV: +1
Den comes from the word for "tradition," referring to the traditional way this sake is brewed. The name Den also means "to convey" thoughts and feelings. Semi-dry with rich fruity aromas; crisp and clean. Its umami stands out and lingers as a distinctly mouth-watering aftertaste. Pairs well with heavier preparation methods and richer cuts.</p> | \$700 |

ワインリスト RED WINE LIST

France Red

	Glass	Bottle
<ul style="list-style-type: none"> Santenay Rouge 2017 Vincent Bachelet (Burgundy) Grape: Pinot Noir Pleasantly approachable, delicate black/red cherries, ample body and length. Goes especially well with more delicate and leaner cuts. 	\$18 /	\$98
<ul style="list-style-type: none"> Châteauneuf du Pape Les Cailloux 2019 André Brunel (S.Rhône) Grape: Grenache, Mourvedre, Syrah A gathering of sun kissed fruits flanked by leather and well integrated tannins. A youthful, fresh and elegant wine. A good company of lean to medium marbled meats. 	\$28 /	\$148
<ul style="list-style-type: none"> Clos des Coucheries 1er Cru Beaune 2008 Guillemand Clerc (Burgundy) Grape: Pinot Noir A winery that is strict on traditional and minimal intervention methods. Preferring to let nature run its course, resulting in wines that possesses great purity, brightness in fruits and luscious beyond belief. Today the winery is run and owned by third-generation Corinne Guillemand-Clerc, standing on shoulders of giants, quality has never been better. 		\$158
<ul style="list-style-type: none"> Gevrey Chambertin 2016 Domaine Camus Père & Fils (Burgundy) Grape: Pinot Noir From these fabled vineyards comes intense red berries combined with a touch of liquorice. Ample and elegant with well rounded tannins; revealing a good underlying structure. It has a good persistence, ending with notes of black tea with red overtones. 		\$168
<ul style="list-style-type: none"> La Fleur de Haut Bages Liberal Pauillac 2016 (Bordeaux) Grape: Cabernet Sauvignon, Merlot Château Haut-Bages-Libéral is one of the least known Pauillac estates. But being superbly sited between Château Latour and the two Pichons, it is a hidden gem. Medium plus bodied with precise and exquisite finesse. Finishes long with ripe tannins, surrounded by generous notes of black fruits and figs. 		\$168
<ul style="list-style-type: none"> Côte Rôtie 2016 Tardieu Laurent (N. Rhône) Grape: Syrah Textures are described by the winemaker himself as full, juicy and silky. We are treated to a duet of black and red tea that punctuates the top notes as a clear signature of house Tardieu. The fruits are powerful and rich. And with great balance comes great finesse. Recommended to be decanted as early as possible. 		\$188
<ul style="list-style-type: none"> Ermitage Les Dionnières 2010 Ferraton Père & Fils (N. Rhône) Grape: Syrah This powerful and potent 2010 vintage is macerated in concrete vats followed by a period of 18 months in oak. Fruits-rich and tannins-heavy, best paired with overly marbled portions of Wagyu. It requires some time in the decanter to soften and reveal its cornucopia of wonders. 		\$288
<ul style="list-style-type: none"> Clos Vougeot Grand Cru 2014 Chateau de la Tour (Burgundy) Grape: Pinot Noir Seductive and lively. Under the watch of the current Meister Francois Labet, every second bud is rubbed out to control yields in lieu of a heavy handed green harvest and leaves plucking. Whole bunches are selected and aged in 50% new oak to preserve the vibrancy of the terroir. Finish is long and peppered with quintessential glorious minerality that is the result of its calcareous soil. 		\$288
<ul style="list-style-type: none"> Volnay Fremiet 1er Cru 2017 Domaine Marquis d'Angerville (Burgundy) Grape: Pinot Noir From the famed maker and the co-winner of the 'Judgement of New York', Marquis d'Angerville brings a powerful yet graceful expression of what Volnay can offer. With its poised precision, it represents the terroir with discrete minerality and abundant fruits. 		\$328
<ul style="list-style-type: none"> Margaux Château Rauzan-Ségla 2010 (Bordeaux) Grape: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot The First wine of Second Growth Rauzan-Ségla exudes high intensity and ample body. The same Château whom Thomas Jefferson declared at the top of the Second Growths after visiting Bordeaux in 1787 (way before the 1855 classification). A great showing of minerality (gravel with hints of clay). The bouquet of fruits are accompanied by exotic flowers with great showing on the finish, marked with hints of cedar. 		\$368
<ul style="list-style-type: none"> Chateau Tertre Roteboeuf St-Emilion Grand Cru 2011 (Bordeaux) Grape: Cabernet Merlot, Cabernet Franc From the naming of the estate to his methods of production and wanting to stay out of classification (Even though it would easily awarded Premier Cru Classe status); François Mitjaville is a rebel. He practices organic and sustainable techniques coupled with the most impressive soils in the region. Vines are old, low yielding and the estate is usually one of the last in the appellation to finish harvesting, preferring to wait till the fruit is perfectly ripe. Thus creating one of the most concentrated wines in Bordeaux. 		\$488

ワインリスト RED WINE LIST

Italy Red

	Glass	Bottle
<ul style="list-style-type: none"> Chianti Classico 2019 Tenuta di Arceno (Tuscany) Grape: Sangiovese, Merlot Aromas of dark violets, black cherry, toast are met with licorice, spices and toasted vanilla. Elegantly oaked with great lift. A delight with grilled meats of every category. 		\$108
<ul style="list-style-type: none"> Bolgheri 2019/2020 Barone Ricasoli (Tuscany) Grape: Cabernet Sauvignon, Merlot, Petit Verdot Elegant nose of cherries and blackberries are distinguished by spicy nuances with hints of tobacco and cedar. Excellent body with a chewy tannic grip, finishing with long persistence. 	\$22 /	\$118
<ul style="list-style-type: none"> Barolo La Tartufaia 2015 Giulia Negri (Piedmont) Grape: Nebbiolo From the Barolo girl herself and the highest vines(460m.a.s.l) of Piedmont, comes a love story from the past with notes on how to approach Piedmont's future. Lush cornucopia of fruits are well balanced with minerality from bluish Tortonian soil, clayey loamy soil with a strong presence of sand. Open and ready to mingle, Slavonian barrels are chosen in favour of French. Come drink to the future that is post-modern Piedmont. 	\$28 /	\$148
<ul style="list-style-type: none"> Brunello di Montalcino 2016 Ridolfi (Tuscany) Grape: Sangiovese From Gianni Maccari, one of the last disciples of Giulio Gambelli. Whom many critics believe was the greatest Tuscan winemaker of all time comes an organic certified wine which is open and ready to mingle. Clay, limestone and sand brings forth richness with a long mineral finish. 		\$188
<ul style="list-style-type: none"> Amarone della Valpolicella Reserva 2015/16 Tenuta Musella (Veneto) Grape: Corvina, Corvinone, Rondinella, Oseleta Intensively bold, weighty and warming. Aromas of licorice, red cherry, blueberry, plum and dried fruit. Highly concentrated with velvety smooth texture and perfectly balanced acidity. 		\$220
<ul style="list-style-type: none"> Casalferro Merlot IGT 2016 Barone Ricasoli (Tuscany) Grape: Merlot Organic and Vegan certified. From the Vineyards of Chianti comes a personality larger than life. Highly energetic ripe fruits populates the senses, driving a palate of warm and enveloping tannins. Brown clay loamy soil contributes minerality that is sensational and unique to the terroir. 		\$228
<ul style="list-style-type: none"> Barolo San Rocco 1998 Azelia (Piedmont) Grape: Nebbiolo Matured with a deep and spicy bouquet with hints of sweet dark cherries. Tannins are finely grained, plush with moderate acidity. While Azelia is a modernist producer, the 98' paints a masterpiece of "new meets old". Mysterious yet approachable, a must try for lovers of matured Barolo. 		\$288

Spain Red

<ul style="list-style-type: none"> Rioja Gran Reserva 2012/15 Marques de Vargas (Rioja) Grape: Tempranillo, Mazuelo, Garnacha Only produced in exceptional vintages with minimum of five years aging. Possessing a complex and sophisticated palate with firm tannins, carried by roasted berry and plum flavors. A delight on the senses and pairs well without taking the spotlight of our omakase dishes. 		\$128
<ul style="list-style-type: none"> Reserva Especial 2015 Conde de San Cristóbal (Ribera del Duero) Grape: Tinta Fina(Tempranillo) Vegan friendly, organic practices speaks via great purity of fruits. Body is full, complex and rich but incredibly balanced. Voluptuous, velvety and very intense; a great testament of why Ribera del Duero is said to be one of the most expressive and premium regions of Spain. 		\$158
<ul style="list-style-type: none"> Coma Vella 1er Cru 2014 Mas d'en Gil (Priorat) Grape: Garnatxa Peluda(Downy Grenache), Garnatxa del País(Grenache), Carignan, Syrah Single vineyard expression of the sub region known as Vall de la Coma, bringing a springtime stroll through the Mediterranean woodlands to your glass. Intense, fresh and perfumed with hints of Llicorelles peppered on the finish. 		\$168
<ul style="list-style-type: none"> Estrats 2018 Cérvoles Cellar (Catalunya) Grape: Grenache, Cabernet Sauvignon, Merlot A full-bodied and pleasant voluptuous experience. Calmed by an energetic acidity adding liveliness and freshness. Palate reveals exceptionally mature tannins and very well-integrated textures. Finishes long with smoky, spicy hints, notes of toasted almonds and praline. 		\$208

ワインリスト RED WINE LIST

Chile Red

- | | Bottle |
|--|--------------|
| <ul style="list-style-type: none">• Coyam 2019 Emiliana (Cachapoal Valley)
Grape: Syrah, Carmenere, Cabernet Sauvignon, Carignan, etc
A pioneer of organic and biodynamic methods in the region; zero usage of synthetic chemicals means more exuberance and purity of fruit. Revealing complexity and depth, rich with exotic spices and lavender hints. Finishes creamy with sweet cedar and licorice. | \$138 |
| <ul style="list-style-type: none">• Gê 2017 Emiliana (Cachapoal Valley)
Grape: Syrah, Carmenere, Cabernet Sauvignon
Organic and Biodynamic practices results in a wine that is deep, full-bodied, rich in dried spices, roasted walnuts and dill. Body is fully laden with black and blueberries. Tannins are finely grained, leading to a supple and long finish with just hint of French oak influence to pull it over the finish-line. | \$158 |

NZ Red

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| <ul style="list-style-type: none">• Pinot Noir Pisa Terrace 2017 Sato (Central Otago)
Grape: Pinot Noir
A duet of Yoshiaki Sato and Kyoko; expressing their personality and skills in harnessing the terroir's potential. Elegance and grace empowers a charming wine with great depth; impeccable in structure. | \$140 |
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Australia Red

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| <ul style="list-style-type: none">• Shiraz Single Vineyard 2018 Singlefile (Great Southern)
Grape: Shiraz, Grenache, Mourvèdre
Medium+ bodied, laced with aromas of sun-ripe fruits with hints of cardamom spice. Concluding in a subtle savory edge. The palate is plush, finishes with fine grained chewy tannins. | \$120 |
| <ul style="list-style-type: none">• Phillip Adrian Cabernet Sauvignon 2016 Singlefile (Great Southern)
Grape: Cabernet Sauvignon
Every measure is taken to ensure only the best fruit and barrels are selected. This wine is made only in exceptional years. It puts on a display of dark red berry fruit with light earthy characters. The palate is vibrant with cassis fruit and mouth filling supple earthy tannins. | \$198 |

USA Red

- | | |
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| <ul style="list-style-type: none">• Cabernet Sauvignon 2017 Chateau Buena Vista (Napa Valley/California)
Grape: Cabernet Sauvignon
Full bodied, laden with juicy red and black fruits, it separates itself with a nose that is enhanced by notes of plum, blackberry and chocolate. Finish is persistent and nicely balanced with lush round tannins. Being one of the founding wineries of California's "Purple Gold Rush" they have come a long way and production values and methods have never been better after its hiatus and resurrection under the watchful eye of winemaker Brian Maloney | \$198 |
| <ul style="list-style-type: none">• Rindo 2018 Kenzo Estate (Napa Valley)
Grape: Cabernet Sauvignon, Merlot, Malbec, Petit Verdot, Cabernet Franc
A bouquet of sun-ripened raspberry, baking spices, rose petal and wild honeysuckle. Dense, rich with lush tannins. Full on the palate, finishing with oak and hints of cracked peppercorn. | \$288
\$150
(Half) |
| <ul style="list-style-type: none">• Opus One 2013 (Napa Valley/California)
Grape: Cabernet Sauvignon, Merlot, Malbec, Petit Verdot, Cabernet Franc
The 2013 vintage has been consistently one of the highest rated of the past two decades. Purity and brilliant on the nose, imbued with intense blackcurrant and crowned with a bouquet of flowers. Full-bodied, broad-shouldered, sun-ripe and gorgeous. This gem of a wine emphasizes harmonious fruit and tannin balance. | \$918 |

ワインリスト SPARKLING & WHITE WINE LIST

Sparkling

	Glass	Bottle
<ul style="list-style-type: none"> Prosecco Valdobbiadene Superiore 2020 Nino Franco (Italy Veneto) Grape: Glera A Vintage DOCG graded prosecco from the hilly vineyards characterized by steep slopes and northern exposure, this area presents the highest altitudes(average 366m asl). Resulting in the lowest growing temperatures. Endowing the wines with an acidic freshness and minerality that bring forth character of ripe apple, wisteria, peach and white flowers. 		\$98
<ul style="list-style-type: none"> Champagne Brut Réserve NV Boizel (France Épernay) Grape: Pinot Noir, Chardonnay, Pinot Meunier House Boizel works only with Champagne's most coveted hand-picked grapes; coming from about 30 of the best Champagne Crus and only the first pressings are used. Aged a minimum of 3 years on its lees, it results in an assemblage of refinement and elegance. White flowers, pear compote, acacia honey with hints of citrus and brioche. Seductive and well balanced. 		\$148 \$98 (Half)
<ul style="list-style-type: none"> Sei 2018 Kenzo Estate (USA Napa Valley) Grape: Sauvignon Blanc, Semillon Made in the Champagne method of France, base wine is aged 6 months in 50% French oak and 50% in inert stainless-steel tanks. It is then aged on the lees for another 26 months. Ripe citrus punctuates its vibrant, aromatic core of lychee and stone fruits. 		\$298
<ul style="list-style-type: none"> Dom Pérignon 2008 (France Épernay) Grape: Chardonnay, Pinot Noir A remarkably well integrated vintage, development is revealing spicy, woody and roasted notes. Layered with luminous mingling of white flowers, citrus and stone fruits. Persistence is aromatic, smoky and very promising. 		\$498

Rose

<ul style="list-style-type: none"> Rose 2019/20 Conde de San Cristobal (Spain Ribera del Duero) Grape: Pinot Gris Fresh, rich and imbued with ample of fruits tempered with ripe acidity. Sun-ripened pears are mingled with almonds, with a touch of spicy fruits and white flowers. Organically grown with minimal human intervention. 	\$18 /	\$98
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White

<ul style="list-style-type: none"> Pinot Gris 2018 Sato (New Zealand Central Otago) Grape: Pinot Gris Fresh, rich and imbued with ample of fruits tempered with ripe acidity. Sun-ripened pears are mingled with almonds, with a touch of spicy fruits and white flowers. Organically grown with minimal human intervention. 		\$98
<ul style="list-style-type: none"> Arbois Blanc 2018/19 Heritage de Calcaire (France Jura Burgundy) Grape: Savagnin Located on the same parallel as Puligny Montrachet and Chassagne; Meister Florent Rouve's vineyard is located on rolling hills of limestone 200 to 300 m.a.s.l.. This results in a culmination of finesse and power with incredible finish. Goes well with our sauce seasoned meats and delicate sashimi. Organic methods ensure brightness/purity of fruits and impeccable sense of terroir. 	\$25 /	\$128
<ul style="list-style-type: none"> Chablis 1er Cru Côte de Léchet 2018 La Manufacture (France Burgundy) Grape: Chardonnay From the sun-drenched and steep slopes of left bank Chablis, seated with prime Kimmeridgian marl, covered with clay and "terre à lapin", a form of limestone sand eroded by cold and frost. The resulting production is rich, ripe and engorged with a plethora of stone fruits. 		\$148
<ul style="list-style-type: none"> Asatsuyu 2020 Kenzo Estate (USA Napa Valley) Asatsuyu 2017/2020 Kenzo Estate Grape: Sauvignon Blanc, Semillon Crisp, dry, refreshing acidity of sun-ripe guava and peach paints an image of California's summer. Exotic, luscious and opulent, forges a great pairing with our appetizers. 		\$240 \$128 (Half)
<ul style="list-style-type: none"> Meursault Vieilles Vignes 2017 Vincent Girardin (France Burgundy) Grape: Chardonnay From 60-year-old vines and 15% new oak comes fine notes of white flowers, butter and toasted bread. On the palate, a hint of sugar reveals well ripened stone fruits. Elegantly dressed and textured with a sense of minerals on the finish. Goes classically well with our starters and sauce-seasoned meats. 		\$248

SOMMELIER'S LIMITED WINE SELECTION

Spain Red

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|---|--------------|
| <p>• Reserva Especial 2015 Conde de San Cristóbal (Ribera del Duero)</p> <p>Grape: Tinta Fina(Tempranillo)
Vegan friendly, organic practices speaks via great purity of fruits. Body is full, complex and rich but incredibly balanced. Voluptuous, velvety and very intense; a great testament of why Ribera del Duero is said to be one of the most expressive and premium regions of Spain.</p> | \$158 |
| <p>• Coma Vella 1er Cru 2014 Mas d'en Gil (Priorat)</p> <p>Grape: Garnatxa Peluda(Downy Grenache), Garnatxa del País(Grenache), Carignan, Syrah
Single vineyard expression of the sub region known as Vall de la Coma, bringing a springtime stroll through the mediterranean woodlands to your glass. Intense, fresh and perfumed with hints of Llicorelles peppered on the finish.</p> | \$168 |

Italy Red

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| <p>• Frapatto di Vittoria 2021 C.O.S. (Sicilia)</p> <p>Grape: Frappato Nero
From the South-Eastern quarter of Sicily comes this hidden gem. It has all the texture, elegance and body of a fine Pinot Noir coupled with its extremely mineral finish. Grown on precious Red soil; formed of subalpine sands of Pliocene origin, limestone and siliceous. A must try for connoisseurs of Burgundian fans, made naturally and organically certified.</p> | \$128 |
| <p>• Tenuta di Trinoro IGT 2014 (Tuscany)</p> <p>Grape: Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot
The flagship wine from the Andrea Franchetti the artist. He believes in a heavy-handed green harvest, resulting in high intensity wines that are not just full bodied but also energetic. Opulence is the theme; great integration of flavours are and layered with a forest full of exotic flavours.</p> | \$288 |
| <p>• Barolo San Rocco 1998 Azelia (Piedmont)</p> <p>Grape: Nebbiolo
Matured with a deep and spicy bouquet with hints of sweet dark cherries. Tannins are finely grained, plush with moderate acidity. While Azelia is a modernist producer, the 98' paints a masterpiece of "new meets old". Mysterious yet approachable, a must try for lovers of matured Barolo.</p> | \$288 |

France Red

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| <p>• Clos des Coucheries 1er Cru Beaune 2008 Guillemand Clerc (Burgundy)</p> <p>Grape: Pinot Noir
A winery that is strict on traditional and minimal intervention methods. Preferring to let nature run its course, resulting in wines that possesses great purity, brightness in fruits and luscious beyond belief. Today the winery is run and owned by third-generation Corinne Guillemand-Clerc, standing on shoulders of giants, quality has never been better.</p> | \$158 |
| <p>• Ermitage Les Dionnières 2010 Ferraton Père & Fils (N. Rhône)</p> <p>Grape: Syrah
This powerful and potent 2010 vintage is macerated in concrete vats followed by a period of 18 months in oak. Fruits-rich and tannins-heavy, best paired with overly marbled portions of Wagyu. It requires some time in the decanter to soften and reveal its cornucopia of wonders.</p> | \$288 |
| <p>• Clos Vougeot Grand Cru 2014 Chateau de la Tour (Burgundy)</p> <p>Grape: Pinot Noir
Seductive and lively. Under the watch of the current Meister Francois Labet, every second bud is rubbed out to control yields in lieu of a heavy handled green harvest and leaves plucking. Whole bunches are selected and aged in 50% new oak to preserve the vibrancy of the terroir. Finish is long and peppered with quintessential glorious minerality that is the result of its calcareous soil.</p> | \$288 |
| <p>• Margaux Château Rauzan-Ségla 2010 (Bordeaux)</p> <p>Grape: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
The First wine of Second Growth Rauzan-Ségla exudes high intensity and ample body. The same Château whom Thomas Jefferson declared at the top of the Second Growths after visiting Bordeaux in 1787(way before the 1855 classification). A great showing of minerality(gravel with hints of clay). The bouquet of fruits are accompanied by exotic flowers with great showing on the finish, marked with hints of cedar.</p> | \$368 |
| <p>• Chateau Tertre Roteboeuf St-Emilion Grand Cru 2011 (Bordeaux)</p> <p>Grape: Cabernet Merlot, Cabernet Franc
From the naming of the estate to his methods of production and wanting to stay out of classification(Even though it would be easily awarded Premier Cru Classe status); François Mitjaville is a rebel. He practices organic and sustainable techniques coupled with the most impressive soils in the region. Vines are old, low yielding and the estate is usually one of the last in the appellation to finish harvesting, preferring to wait till the fruit is perfectly ripe. Thus, creating one of the most concentrated wines in Bordeaux.</p> | \$488 |

SOMMELIER'S LIMITED WINE SELECTION

Italy Sweet

Bottle

- **Torcolato 2008 Maculan (Breganze-Veneto)**

Grape: Vespaiolo

Lush and balanced, reminiscent of autumns past. Grapes are laid to dry in a special room to dry for months. This concentrates the flavours and sugar. Resulting in a plethora of aromas, honeyed, floral with a touch of wood spices provided by first and second use French barriques.

\$168

375ml