



## NIGIRI JUKKAN 握り十貫

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### Ichi-no-sara 一の皿

#### Maguro Akami

lean tuna, chimichurri

#### Kuruma Ebi

prawn, kimizushi, wasabi

#### Ni-hama

simmered clam, tsume sauce, sansho pepper

**Yūgen** A5 wagyu fat-washed Suntory Kakubin Whisky,  
Aperol, saline solution, pineapple foam - 150++

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### Ni-no-sara 二の皿

#### Shiromi - Kobujime

kombu cured white fish, Japanese turnip, apricot, shiso, cucumber

#### Ika

squid, yuzu, shiokoji

#### Kinmedai

alfonsino, red wine, salt, lime

#### Hotate

scallop, ume, matcha dust, Balinese sea salt

**Shizuku** Plantation 3 Stars White Rum, Hakkaisan Junmai Daiginjo Sake,  
yuzucello, saline solution - 150++

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### San-no-sara 三の皿

#### Salmon

salmon, umeshu-no-ume, yuzukosho, shiso

#### Maguro Toro

tuna fatty belly, karashi-sumiso, shiraga negi

#### Wagyu Aburi

MB9 wagyu, truffled shiokombu, egg yolk, ikura

**Raikō** sansho pepper-infused Whisky Kakubin Suntory,  
Cointreau, angostura bitters, orange bitters - 150++

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10 Course Nigiri

**IDR 650.000++/person**

Prices are Subject to 10% Tax & 8% Service