

SAKURA MENU 695

Beverage pairing 595
Served to the entire group

OYSTER

Sour cream, pickled rhubarb, jabsco
NV Sakura Brut Rosé, Deutz, FRA, Chardonnay/Pinot Noir

SALMON SASHIMI

Sakura pickled daikon, ume ponzu, oyster leaf emulsion

SAKURA NOODLES

Lobster, cucumber, shiro dashi, purple shiso
Bukettraube, Cederberg, Western Cape, SA, Bukettraube

KAKUNI PORK BELLY

Kohlrabi, fermented plum, sakura salad, wild garlic
Côtes du Rhône, Xavier Vignon, Rhône, FRA, Grenache

RHUBARB

Yoghurt sorbet, golden mochi brownie, sweet pickled rhubarb, crispy milk
Moscato d'Asti, Ceretto, ITA