

BARMAKASE

Journey Through Japan

Regional Serenity

WELCOME DRINK: Oshibori & Sencha (Hot Towel & Green Tea)

COURSE 1: "The Northern Bloom"

Sakura Spritz

Sake, elderflower liqueur, sparkling rosé, sakura syrup, cherry blossom

Scallop Crudo with Yuzu Foam

Hokkaido scallop, yuzu foam, pink peppercorn, microgreens

COURSE 2: "Urban Zen"

Matcha Martini

Gin, ceremonial matcha, coconut cream, matcha dust swirl

Tuna Tataki with Sesame Crust & Ponzu Pearls

Seared tuna, black and white sesame seeds, ponzu pearls

COURSE 3: "Garden Serenity"

Whisky & Umeshu Old Fashioned

Japanese single malt whisky, umeshu, hoisin bitters, candied plum

Eggplant Dengaku Skewers

Grilled Japanese eggplant, miso paste, s toasted sesame seeds, sansho pepper

COURSE 4: "Kitchen of the Nation"

Yuzu Shio Sour

Shochu, yuzu, honey, yuzu and sea salt rim, egg white

Takoyaki Bites with Bonito Flakes & Kewpie Drizzle

Takoyaki balls, takoyaki sauce, Kewpie mayonnaise, dancing bonito flakes

COURSE 5: "Tropical Breeze"

Awamori Tropical Splash

Awamori, pineapple, passionfruit, lime, pomegranate, pineapple leaf

Spam Musubi Slider

Grilled spam, rice, nori, teriyaki glaze

COURSE 6: "Peruvian Fusion"

Pisco Nikkei Sour

Pisco, yuzu, egg white, Angostura bitters, shiso leaf

Tiradito de Pulpo

Grilled octopus, aji amarillo-yuzu sauce, micro-cilantro

COURSE 7: "Sweet Serenity"

Plum Wine & Green Tea Jelly Shot

Umeshu, green tea, agar-agar, edible flower

Mochi Ice Cream Medley

Black sesame, matcha, red bean

COURSE 8: "Seasonal Elegance"

Pear, Persimmon & Shiso Gin Fizz

Gin, pear, persimmon, lime, shiso leaves, soda

Sakura Panna Cotta with Raspberry Coulis

Panna cotta infused with sakura, raspberry coulis, mint sprig

COURSE 9: "Umami Depth"

Smoked Sesame Old Fashioned

Smoked Japanese whisky, black sesame syrup, chocolate bitters, roasted black sesame seed rim

Wagyu Beef Nigiri with Truffle Salt

Seared Wagyu beef over seasoned sushi rice, truffle salt

COURSE 10: "Contemplative Calm"

Hojicha & Ginger Infused Shochu

Shochu infused with hojicha tea and fresh ginger, warm or chilled

Miniature Daifuku

Sweet red bean paste

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