

KOMA

AVAILABLE 25 SEP, DINNER

1st Course

EBI SHINJO

*Prawn dumpling, Eggplant, Cherry tomato, Capsicum
Dassai 45 Sparkling Nigori Nama*

2nd Course

ASSORTED SASHIMI

*Maguro, Birame flounder, Shima-aj
Dassai Beyond*

3rd Course

GINGER LIME MARINATED SALMON

*Smoked shallots, Brussel sprouts, Yuzu espuma
Dassai Future with Farmers*

4th Course

MAYURA WAGYU TENDERLOIN

*Wasabi pongu, Yuzu kosho
Dassai 23*

5th Course

BARA CHIRASHI

*Salmon, yellowtail, ikura, uni
Dassai 23*

6th Course

BONSAI

*Molten dark chocolate, crunchy praline
Dassai Umeshu*