

joto sake dinner

with jennifer ross

friday, april 26, 2019

amuse bouche

OYSTER SHOOTER

lemon zest, pink peppercorn

'yuzu 75' cocktail

first

HAMACHI SASHIMI

fuji apple puree, shiso, soy glaze

joto sake daiginjo 'the one with the clocks'

second

NEW ZEALAND KING SALMON WELLINGTON

mushroom duxelles, dijon

joto sake junmai 'the green one'

third

PAN ROASTED PORK TENDERLOIN

brussels sprouts, melon chutney

watari bune sake 'the 55'

fourth

SOUS VIDE LAMB LOIN

parmesan reggiano polenta

yuri masamune sake honjozo 'the beautiful lily'

dessert

WHITE PEACH GRANITA

*yuzu cream, orange blossom gelee,
matcha honey meringue crumble*

hou hou shu 'hana'

125

inclusive of tax and gratuity



stage restaurant

executive chef - ron de guzman

pastry chef - cainan sabey