

醸し人九平次 Sake Wine Dinner

Friday, 10 July 2026

Welcome drink at 7:00pm and follow by dinner
\$938 per Member | \$988 per Member's Guest

Amuse Bouche

Caramelized Onion Tart

Stilton blue cheese, walnut

Hamachi Nigiri

wasabi

醸し人九平次 純米大吟醸 山田錦 Eau du Désir

First Course

Tuna Tataki Ponzu

Ikura caviar, sesame seeds, frisée

醸し人九平次 純米大吟醸 雄町 Sauvage

Second Course

Tiger Prawn Tater Tots Okonomiyaki

white cabbage, edamame, furikake, Japanese mayo, tonkatsu sauce

醸し人九平次 星シリーズ 「いのね」 4つ星

Third Course

Pan Seared Black Cod

burnt eggplant, wasabi, miso cream sauce

醸し人九平次 純米大吟醸 協田

Main Course

Chargrilled Australian Wagyu Sirloin

young carrot, tofu and nori cream sauce

醸し人九平次 純米大吟醸 別誂

Dessert

Black Sesame Cheesecake

matcha Ice cream, choya jelly

Coffee or Tea

RESTAURANT