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Restaurant Reservations Centre

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ZIPANGU
SUPER • DINING
BY
NADAMAN

Kaiseki Ryori Dinner Menu

Experience an exquisite 7-course
Kaiseki Ryori menu by Chef Takizawa,
perfectly complemented by exclusive sake
and shochu selections, thoughtfully curated
in collaboration with Makoto House Malaysia.



Available until 30 June

RM450 nett for food menu only.

RM550 nett for food with sake pairing menu.

「日本酒」ペアリングディナー

先付

漬けカンパチ湯霜とアボカド
大葉 ミニトマト 小蕪 山葵ソース

前菜

3 種寿司

トロタク巻 煮穴子炙り寿司 サーモン腹身とイクラ
燻製醤油

吸物

蛤真丈 生海苔仕立て
花弁野菜 青味 針柚子 白髪葱

煮物

炙り真鯛の和風アクアパッツァ
帆立貝 浅利 トマト オリーブ ピメント 大葉

焼物

ずわい蟹と筍の釜炊きご飯
香物 赤出し

食事

ずわい蟹と筍の釜炊きご飯
香物 赤出し

デザート

苺とみかん リコッタチーズ
トリュフ蜂蜜

KAISEKI RYORI DINNER MENU

Okunomatsu Adatara Ginjo

AMUSE

Lightly boiled soy-marinated yellowtail and avocado
Perilla, mini tomato and turnip, wasabi dressing
[F] [E] [SO]

Ginrei Gassan Setchu Jyukusei Junmai Ginjo

SUSHI

Prime tuna and pickled daikon radish roll
Boiled conger eel and grilled sushi
Salmon belly and salmon roe sushi
Served with smoked soy sauce
[F] [SO]

SOUP

Clam rice cake with fresh seaweed
Petals vegetables, spinach, yuzu
[F] [SO]

Ichiko Silhouette Mugi Shochu

SIMMERED DISH

Japanese style acqua pazza
Seared sea bream, scallop, asari-clam
and vegetables
[F] [A]

Wakabotan Junmai Ginjo Yamada-Nishiki

GRILLED DISH

Grilled A5 wagyu beef with kohmi sauce
Kamo-eggplant with miso, soft-boiled egg
[E] [A] [SO] [B]

Ichiko Kogane no Imo

MEAL

Rice with snow crab meat and bamboo shoots
cooked in a claypot
Served with seasonal pickles and red miso soup
[SF]

Kiku Masamune 3 Years Aged Umeshu

DESSERT

Winter strawberry and mandarin orange
with ricotta cheese, truffle honey [D]