



MADAME V



SAKE DINNER

Thursday 19th March, 2026

ON ARRIVAL

Beef tartare, miso hot sauce, spring onion, radish,
cucumber & puff rice

Natural oysters, ponzu truffle

Arrival Cocktail 'Momo no Hana'

Tsukinokatsura Junmai, Hendricks Gin, Peach Liqueur

1ST COURSE

Tuna, pickled cucumber, avocado mousse, radish

Shichida Junmai Ginjo

2ND COURSE

Sticky pork ribs, black vinegar caramel

Houraisen Akai Red Rice Sake Junmai

SHARED MAIN COURSE

Miso salmon, sweet white miso, pickled cucumber
Seared magret duck breast, teriyaki sauce, shaved black truffle
Cucumber & seaweed salad | Steamed jasmine rice

Kenbishi Kuromatsu

DESSERT

Baked meringue, matcha & white chocolate cream,
raspberry & rose

Kunizakari Wa no Kokoro Yuzu Liqueur

\$165 PER PERSON

