

S • E • N • J • A

## ***Chef Yuichi Kamimura***

### **Beetroot crepe**

*smoked radish, olive, shallot, tofu cream*

### **Smoked trout**

*mascarpone cheese, salmon roe, salted capers, yuzu, rice paper*

### **Kaicho Hi-Ball**



### **Confied Scallop**

*pickled burdock, cucumber, seaweed, lemon, tomato salsa*

### **Saito Junmai**



### **Braised Vegetable with matured tomatoes**

*quail egg, mimoletto cheese, basil*

### **Saito Aged Shochu**



### **Grilled Lobster**

*lobster bisque, potato noodle, carrots*

### **Kaicho Blended Whisky**



### **Chargrilled wagyu beef sirloin**

*watercress, caramelized onion, leek*

### **Kaicho Pure Malt**



### **Pear Sorbet**

*yoghurt cream,  
maple syrup, nuts, lime*

### **Kaicho Pure Malt**





## Kaicho Blended Whisky

Smooth and well-balanced whisky. Aromas of honey and green apple. The silky texture and citrus flavours with a touch of oak and vanilla scent on a smooth finish fascinates the palate of everyday tasters.

## Kaicho Pure Malt

Subtly smokey and Oaky, touch of vanilla and moderate sweet aroma like fruits. Smooth but gentle. Deep and mellow taste are found after the charming entrance.



## Saito Aged Shochu

It is premium aged Shochu made from rice. 5 years storage in tank and 1 year storage using oak barrel and brandy barrel give this shochu rich flavour and special aroma such as sweet vanilla.

## Saito Junmai

It is rich and dry Junmai sake, made in Kyoto, with fruity aroma such as green apple. This medium bodied sake has a long dry tail with a bit of acidic finish.



*In collaboration with*



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