

5° North

Japanese Experience

Amuse Bouche

Chef's Speciality

Jozen Mizuno Gotoshi Sparkling

Appetisers and Sushi to Share

Tuna Tataki

Seared tuna, garlic, onion, ponzu, scallion, garlic chips

Hakutsura Junmai Daiginjo



Hamachi Dry Miso

Hamachi, dry miso, garlic chips, yuzu, lemon juice

Hakushika Goka Sennenju Junmai Daiginjo



Assorted Sushi

Kiku-Masamune Kimoto Daiginjo

Salmon Roll, salmon, avocado

Sashimi, tuna, hamachi, eel

Nigiri, sweet prawn, scallop

Salads



Baby Spinach

Baby spinach, parmesan cheese, dry miso, crispy leeks, yuzu & truffle vinaigrette

Hakushika Goka Sennenju Junmai Daiginjo



Maldivian Lobster

Mixed greens, slow-cooked Maldivian lobster, grilled shiitake, tomato, spicy lemon dressing

Hakutsuru Junmai Daiginjo

Main Course to Share



Chilean Seabass

Pan-seared Chilean seabass, jalapeño dressing, red onion, coriander, pickled cauliflower, takuwan

Hakushika Junmai Ginjo

Wagyu

Char-grilled wagyu striploin, butternut squash purée, sautéed Japanese mushroom,

truffle teriyaki sauce

Shirataki Uonuma Tanrei Junmai

Desserts

Yuzu Cheesecake |  **Seasonal Fruits**

Meiri Hyakunen

850 ++ per couple

Additional 350++ per person



dairy free



gluten free



spicy



super spicy



vegetarian



vegan



pork



contains nuts



contains alcohol

Prices are quoted in US Dollar and are subject to 10% service charge and 16% Statutory goods and service tax (GST)