



WAKAZE SAKE EVENT OMAKASE

Wakaze Nigori

静岡鳟鱼，舞茸菇配皇帝菜土佐醋啫喱
Shizuoka Rainbow Trout, Maitake Mushroom
with Kikuna Tosazu Jelly

每日精选刺身 2 款及主厨特制烟熏刺身
Daily Fresh Sashimi (2 Types),
Chef's Special Smoked Sashimi

Wakaze The Classic, France

松茸及爱知鲷鱼土瓶蒸
Matsutake Mushroom with Aichi Sea Bream in
Dobin Mushi Soup

Wakaze The Classic, Japan

南非鲍鱼搭配自制鲱鱼酱
South African Abalone with Anchovy Sauce
OR

澳洲龙虾及北海道海胆搭配黑松露
Australian Lobster with Hokkaido Sea Urchin and Black Truffle
(需附加澳门元 488)
(Supplement of MOP488)

Wakaze Barrel Red Wine

精选时令蔬菜
Seasonal Vegetables

鹿儿岛小田和牛	OR	薄烧鹿儿岛小田和牛卷
Kagoshima Oda		Kagoshima Oda
Wagyu Steak		Wagyu Usuyaki Roll

Wakaze Barrel Umeshu

小田和牛及松茸寿喜烧搭配山形艳姬米釜饭
Yamagata Tsuyahime Clay Pot Rice with
Oda Wagyu, Matsutake Mushroom Sukiyaki

Wakaze Brandy Barrel

招牌铁板法国吐司配栗子冰淇淋及时令水果
Signature French Toast with Chestnut Ice Cream and Seasonal Fruits

澳门元 MOP1,988/位 person