THE NIKKEI PREMIERE

Film Festival Four-Course Tasting Menu

$98++ per person | *add wine pairings (+$80)*

First Course | Nikkei Hassun

Collard-Picard Cuvée Dom Picard Grand Cru Blanc de Blancs (Champagne, France)

BLUEFIN TUNA

Sea grape, kiwicha furikake (GF)

WAGYU TARTARE

Pickled daikon, kimizu

RENKON PRAWN CAKE

Citrus lotus root ponzu, chive (SF)

Second Course | Choice of One

NIKKEI-STYLE HAMACHI

Parmesan leche de tigre, red chilli jam (D) (GF)

Bâtard Langelier 'Les Prières' Muscadet Sèvre-et-Maine 2024 (Loire, France)

CANADIAN LOBSTER (+$10)

Parihuela broth, zucchini, crispy leek (SF) (GF)

Tornatore Etna Bianco 2023 (Sicily, Italy)

Third Course | Choice of One

RACK OF LAMB (+$20)

Pistachio, mint yuzu crema, poached aji kabocha (N) (D)

Viñatigo Listán Negro 2024 (Canary Islands, Spain)

CHARCOAL-GRILLED BEEF TENDERLOIN (+$15)

Huancaína, peppercorn teriyaki (D)

Château Roquegrave Médoc Cru Bourgeois 2020 (Bordeaux, France)

AJI GLAZED BRASA CHICKEN

Aji panca glaze, salsa verde (D) (GF)

2023 Clos de Sommeré Bourgogne Rouge 'Aux Concises' (Burgundy, France)

Fourth Course

CHEF'S CHOICE OF DESSERT

Add a dessert wine pairing (+$10)

(V) – Vegetarian (GF) – Gluten-Friendly; (D) – Contains Dairy
(N) – Contains Nuts; (SF) – Contains Shellfish

Please inform your server of any allergies. While we take precautions, cross-contact may occur.
Proudly serving locally sourced artisan ingredients & sustainably certified seafood, tea and coffee.