

# AKAUSHI OMAKASE EXPERIENCE

15 - 31 October 2021

## 前菜 ZENSAI

Ume Shu

赤牛たたき、烏賊酢味噌和え、胡麻豆腐揚げだし

**AKAUSHI TATAKI, IKA SUMISO AE, GOMA TOFU AGEDASHI**

Lightly Seared Akaushi Rump, Squid with Miso Vinaigrette, Homemade Sesame Tofu

## 刺身 SASHIMI

Fuzosuru Junmai Ginjo Sakanishiki (cold)

トロ、はまち、牡丹えび

**TORO, HAMACHI, BOTAN EBI**

Premium Fatty Tuna, Kagoshima Yellowtail,  
Hokkaido Spot Prawn

## 揚げ物 AGEMONO

Izumibashi Junmai Ginjo Megumi (cold)

赤牛串カツと薩摩芋、舞茸天ぷら

**AKAUSHI KUSHI KATSU & SATSUMA  
IMO, MAITAKE TEMPURA**

Deep-fried Akaushi Chuck Flap Stick with Panko,  
Kagoshima Sweet Potato & Niigata Maitake Mushroom

## 蒸し物 MUSHIMONO

Asahigiku Junmai Daichi (hot)

金目鯛酒蒸し

**KINMEDAI SAKAMUSHI**

Steamed Shizuoka Big Eye Snapper  
with Vegetables

## 肉料理 YAKIMONO

Taketsuru Junmai Nigori (hot)

赤牛朴葉焼き

**AKAUSHI WAGYU  
HOBAYAKI**

Grilled Akaushi Sirloin with  
Chef Miso Paste on Hoba Leaf

## お食事 OSYOKUJI

Hiokizakura Junmai Kimoto Goriki (hot)

あぶり赤牛、トロ、うに、穴子

**ABURI AKAUSHI, TORO, UNI, ANAGO**

Seared Akaushi Chuck Rib, Premium Fatty Tuna, Hokkaido Sea Urchin  
& Nagasaki Sea Eel with Shijimi Clam Akadashi Soup

## 甘味 DESSERT

デザート2種盛り合わせ

**DESSERT NISHU MORIAWASE**

Shizuoka Crown Melon & Wakayama Persimmon

**RM800**

(+200 FOR SAKE PAIRING)



SCAN TO VIEW  
AKAUSHI BROCHURE

**勘八**  
KAMPACHI®

On request, a complimentary serving of Kampachi signature  
garlic rice fried with Akaushi beef fat & crackling is available.