

Sabayon



KANPAI! Sake Soirée

18 AUGUST 2025, MONDAY | 7PM
5-COURSE | RM688

Sabayon presents a five course odyssey paired with Izumibashi's award winning sakes, including the Gold medal Megumi Blue Label, Izumibashi Junmai Daiginjo Tonbo. Guided by sake educator Chiharu Yabe and honouring sixth generation brewer Yuichi Hashiba.



YUICHI HASHIBA



FOR RESERVATIONS

勘八
KAMPACHI



All prices are in Ringgit Malaysia and subject to prevailing government taxes. Pictures shown are for illustration purpose only. Actual product may vary from picture shown.

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CHEF'S DEGUSTATION

IZUMIBASHI SAKE PAIRING DINNER

KING CRAB CROQUETTE

King Crab | Panko | Yuzukosho | Potato

TONBO SPARKLING

HAMACHI

Hamachi | Gallagher oyster | Miso espuma | Perilla flowers

IZUMIBASHI JUNMAI GINJO AOMEGUMI - COLD

FOIE GRAS

Foie gras | Cherry compote | Brioche

IZUMIBASHI JUNMAI GINJO AOMEGUMI - WARM

DUO LAMB

Lamb Belly | Lamb Rack | Celeriac Puree | Au Jus

IZUMIBASHI KIMOTO JUNMAI SHINRIKI - WARM

CHOCOLATE

Chocolate ganache | Burnt marshmallow | Vanilla ice-cream

IZUMIBASHI JUNMAI DAIGINJO TONBO

