



## FLEUR DE MAIKO MENU

### FOOD

<b>Tempura Zucchini Flower</b>	<b>38</b>
Furikake, kizami wasabi	
<b>Avocado Sushi Roll</b> (v, vg)	<b>20</b>
Nori powder, radish	
<b>Hokkaido Scallop</b> (gf)	<b>28</b>
Green apple, yuzu kosho	
<b>Japanese Ebi Shrimp</b>	<b>25</b>
Togarashi, dil aioli	

### DESSERT

<b>Tropical Mango</b>	<b>18</b>
Glutinous rice tuile, coconut sorbet	

### BEVERAGE

<b>Geisha</b>	<b>23</b>
Gin, saké, yuzu, rosemary	
The Japanese maiden sticks to her elegant heritage. Yuzu paired with fragrant nashi pears, Tanqueray Ten gin and saké. Balanced with rosemary. Beautifully dressed up with flowers in her hair.	

### SPIRITS

	Glass	Bottle
<b>The Chita Suntory Whisky</b>	<b>20</b>	<b>290</b>
Vanilla, mint, honey		
<b>Roku Gin</b>	<b>20</b>	<b>290</b>
Japan		

### SAKE

	Carafe (240ml)	Bottle
<b>Dassai 39</b>	<b>73</b>	<b>200</b>
Junmai Daiginjo, Yamaguchi 720ml <i>Balanced, light and sweet</i>		
<b>Shinbun no Sake</b>	<b>63</b>	<b>188</b>
Daiginjo, Nagano 720ml <i>Crisp, clear, lively fragrance of fresh fruits</i>		

(gf) gluten-free (v) vegetarian (vg) vegan

Prices subject to 10% service charge and prevailing government taxes.