

# 55 NORTH

## JAPANESE WHISKY TASTING

### Tasting Menu

#### Course 1

Hakushu Distiller's Reserve Single Malt Whisky

Wagyu Beef Nigiri (MB 9+) with dehydrated samphire, kelp seasoning and premium Australian wild Scampi, Shark Bay WA Caviar.

#### Course 2

Yamazaki Distiller's Reserve Single Malt Whisky

Atlantic Salmon, Hokkaido Sea Scallop Sashimi with yuzu kosho sauce brushed with Den Miso

#### Course 3

Hakushu 12yr Single Malt Whisky

Cucumber Sushi wrap with long Spine Sea Urchin, WA and Atlantic Salmon Roe

#### Course 4

Yamazaki 12yr Single Malt Whisky

Wagyu Beef Tartare (MB 9+) with quail egg yolk and nashi pear

#### Course 5

Hibiki Harmony Whisky

Sweet pickle daikon, white radish wraps with Hiramasa King Fish Sashimi, iceberg lettuce and yuzu kosho sauce and green sriracha