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ZOKU
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ZOKU EXPERIENCE

IN COLLABORATION WITH: KUMAMOTO, MIYAZAKI, KAGOSHIMA & OKINAWA

HK\$1188 per person

HK\$428 additional per person for 6 cocktails & shochu pairing

SNACKS

Wagyu / Daikon / Caviar (Miyazaki)

Crab / Potato / Rice (Kumamoto)

Sea snail / Chawanmushi (Okinawa)

Kagami - The hachi kokuto shochu , tropical vodka, shishito pepper, st. germain, lime

MACKEREL (KAGOSHIMA)

Edamame, ikura, wasabi sauce

Cool mint shochu

KATSU SANDO (KAGOSHIMA)

Crispy pork belly, spring onion, panca chili

Yazakura sour - Yazakura sen, lime, sweet potato

KURO-DAI (OKINAWA, MIYAZAKI)

Shishito pepper, shimeji mushroom, mint

Umai - Rokuchosshi, cointreau, umami bitter, ginger beer shikuwasa

WAGYU A5 (MIYAZAKI)

Charred peppers, yuzu kosho, shiso tempura

Shochu martini - Torikai, ki no tea, sencha, yuzen vinegar

ZOSUI (KUMAMOTO)

Kumamoto rice, lobster, coriander oil

Shiso oyuwari - Sakura ichiban awamori 3 years, honey, yuzu, shisho, oolong tea

CITRUS (KUMAMOTO)

Orange, peach, awamori

SHIMA TOFU (OKINAWA)

Strawberry, okinawa brown sugar

Kurouma kunteki shochu

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ZOKU EXPERIENCE

IN COLLABORATION WITH: KUMAMOTO, MIYAZAKI, KAGOSHIMA & OKINAWA

HK\$888 per person

HK\$398 additional per person for 5 cocktails & shochu pairing

SNACKS

Wagyu / Daikon / Caviar (Miyazaki)

Crab / Potato / Rice (Kumamoto)

Sea snail / Chawanmushi (Okinawa)

*Kagami - The hachi kokuto shochu , tropical vodka, shishito pepper,
st. germain, lime*

MACKEREL (KAGOSHIMA)

Edamame, ikura, wasabi sauce

Cool mint shochu

KATSU SANDO (KAGOSHIMA)

Crispy pork belly, spring onion, panca chili

Yazakura sour - Yazakura sen, lime, sweet potato

KURO-DAI (OKINAWA, MIYAZAKI)

Shishito pepper, shimeji mushroom, mint

Umai - Rokuchosshi, cointreau, umami bitter, ginger beer shikuwasa

ZOSUI (KUMAMOTO)

Kumamoto rice, lobster, coriander oil

*Shiso oyuwari - Sakura ichiban awamori 3 years, honey, yuzu, shisho,
oolong tea*

SHIMA TOFU (OKINAWA)

Strawberry, okinawa brown sugar

Kurouma kunteki shochu