



**NINE**  
*Japanese Bistro*

**SAMPLE MENU**

**RYOJI**

CHEF'S SPECIAL 7 COURSE

(Optional Sake / Wine Pairing Additional \$55 per person)

*Oyster, Sea Urchin, Seaweed, Tobico Caviar, Ponzu*

San Martino Prosecco Extra Dry / Italy

*Hamachi Kingfish Sashimi, Herbed Salsa, Onion Soy*

Pierre Et Papa Rose / France

*Shabu-Suki Wagyu Beef, Enoki Mushroom, Dashi Broth*

Koshino Kanchubai Junmai Daiginjo / Japan

*NJB Signature Dish - Caviar Pasta*

Xanadu DJL Sauvignon Blanc Semillon / Margaret River

*Duck Breast, Foie Gras, Sweet Potato, Madeira Reduction*

Le Fraghe Bardolino / Italy

*Lamb Backstrap & Shoulder, Artichoke, Garlic Puree, Lamb Jus*

Rosily Vineyard Merlot / Margaret River

*Yukimi Mochi-Ice Cream, Mattcha, Strawberry, Vanilla*

Koshigoi Ginjo-Jikomi Plum Wine / Japan