



# NAMI

## APPETIZER

Broiled Wagyu Beef Sushi  
Baby Squid with Gochujang Cream Sauce  
Boiled Rapeseed with Mullet Roe  
Boiled Shrimp with Salmon Roe  
Lily Bulb  
Boiled Wild Mountain Vegetable

## SOUP

Shrimp Ball, Mountain Vegetable,  
Shiitake Mushrooms, Carrot, Mituba

## SASHIMI

Chef Akiba Selection of Seasonal Sashimi  
from Tsukiji Fish Market (4 Types)

## MEAT DISH

Kyushu Steak Platter: Saga, Miyazaki, Kumamoto

## CASSEROLE

Wagyu Beef Suki-Shabu, Enoki Mushroom,  
Yellow Chives, Tofu, Green Onions

## RICE

Thick Rolled Sushi, Negitoro Rolled Sushi, Miso Soup

## DESSERT

Seasonal Fruits

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Prices are subject to 10% Service Charge and 7% GST.

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*Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.*

### Venue:

NAMI Restaurant  
Shangri-La Hotel

### Date:

Monday, 2 April 2018 –  
Sunday, 29 April 2018

### Time:

Dinner: 6pm – 10.30pm

### Price:

\$240/ pax

### Chef:

Shigeo Akiba



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