



P R E S E N T S



Chef Jun Yukimura

Chef Jun Yukimura is regarded for his distinctive and otherworldly take on traditional Kyoto cuisine. As the owner of Azabu Yukimura, a 3-Michelin-starred restaurant, he has drawn acclaim from those visiting Tokyo. Being in the industry for over 20 years has sharpened Chef Yukimura's culinary excellence, raising the bar for contemporary takes on long-established cuisines.

WHAT TO EXPECT

A bespoke 9-course Kaiseki menu, a multi-course meal showcasing various techniques and styles, will be presented by Chef Yukimura for Solaire Resort Entertainment City's 12th anniversary. To complement each of Chef Yukimura's culinary masterpieces, from fresh sashimi to tender snow crab and wagyu beef, a range of high-quality sake will also be featured.

Date:	February 28 to March 1, 2025
Sake Samurai:	Akihiro Igarashi
Mixologist:	Shingo Gokan
Venue:	Yakumi
Time:	6:00 PM to 9:00 PM
Price:	PHP 11,888+
Brunch:	March 2, 2025
Time:	11:30 AM to 2:30 PM
Price:	PHP 5,888+

MENU

Amuse-bouche

Hokkaido sea urchin, caviar
 The Dry Dam Riesling, 2023
 D'Arenberg, McLaren Vale, Australia

Noodles

Cold soba noodles, bottarga powder
 Junmai Ginjo by Kagamiyama

Sashimi

Flounder, japanese cockle
 Solaire Junmai Daiginjo by Kagamiyama
 65% Milled

Steamed

Japanese pike conger
 Pouilly Fumé, 2022
 J. de Villebois, Loire Valley, France

Grilled

Snow crab, kinross
 Australian lamb chop, sansho pepper
 Junmai by Kagamiyama

Vinegared

White fungus
 Junmai by Kagamiyama

Shabu-shabu

Wagyu beef shabu-shabu
 Barbaresco 'Nervo', 2021
 Rivetto, Piedmonte, Italy

Rice

Steamed green beans rice

Dessert

Pineapple sorbet
 Royal Blue Riesling, 2023
 Louis Guntrum, Rheinhessen, Germany

