



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
Sokai Yuzu
Elderflower, yuzu, honey wasabi, soda

Noodles

Cold soba noodles, bottarga powder
Shijaku
Shiitake stock, ponzu citrus, shiso leaf

Sashimi

Flounder, japanese cockle
Non1
Raspberry, chamomile

Steamed

Japanese pike conger
Akari
Lyre's london dry, gari juice, ginger ale

Grilled

Snow crab, kinross
Australian lamb chop, sansho pepper
Non5
Lemon marmalade, hibiscus

Vinegared

White fungus
Yuka
Non5 lemon marmalade, hibiscus, lyre's american malt,
pickled ginger, yamamomo syrup, sakura chips

Shabu-shabu

Wagyu beef shabu-shabu
Kage No Bi
Lyre's american malt, kombu, hojicha tea

Rice

Steamed green beans rice

Dessert

Pineapple sorbet
Nanban No Cha
Sencha tea, pineapple, watermelon

