



Commonly known for its coastline and beaches, Okinawa's culinary identity is shaped by far more than its landscape. The island's subtropical climate, surrounding waters and ecosystems produces ingredients that develop with a distinct character, maturing slowly, influenced by nature and time.

Okinawa, Unveiled brings these elements together through an exclusive contemporary innovative fine dining menu that harmonises Japanese sensibilities with French techniques, specially created by Chef Shusuke Kubota.

Each dish reflects artistry, passion, and an unwavering respect for ingredients, producers and culture, inviting guests on an enriching culinary journey through time and taste.



## Hassun 八寸

Octopus | Capsicum | Fermented Tofu Sauce | Pie Tee Shell  
Long Tail Sea Bream | Roselle Ponzu Jelly | Charcoal Tart  
Kuruma Prawn | Bechamel Sauce | Kaffir Lime | Croquette

## Maguro まぐろ

Fatty Tuna | Egg Yolk Soya Sauce | Sansho Oil | Daikon Pickles

## Mozuku もずく

Egg Custard | Mozuku Seaweed | Scallop | Ginger

## Sode Ika 袖烏賊

Diamondback Squid | Salmon roe | Somen | Sea Grapes

## Akajin Mibai アカジンミーバイ

Red Coral Grouper | Nyonya Beurre Blanc | Zucchini Flower |  
Scallop Cake

## Wagyu Wellington 和牛ウェリントン

Wagyu Beef Tenderloin | Mushrooms | Okinawa Spinach | Island Carrot |  
Beef Jus

## Acerola アセロラ

Strawberry | Blanc Manger | Okinawa Rum Jelly |  
Barbados Cherry Sorbet

## Jimami Mochi ジーマーミもち

Peanut Mochi | Kinako Powder | Vanilla Ice Cream | Kokuto Sugar

## Ochagashi お茶菓子