



# AJI WA

味和

'A harmony of flavours'

Here we celebrate each season in the food we serve, meaning our menu transforms across four different dining experiences throughout the year. At the heart of Japanese cuisine lies a concept called 'Shun', which refers to the celebration and enjoyment of seasonal ingredients at their peak of freshness and flavour. Our rendition of each season draws on different sources of inspiration, in a way that embraces both the best of Japan and the creativity of our people.

## NATSU - SUMMER

Welcome to Summer at Aji Wa

Represented by the Bamboo, signifying the value of purity, the fresh seasonality of our summer menu explores food designed to be refreshing and invigorating in what is typically a warm time of year. We invite you to browse the dishes, perhaps choose from one of our specially curated sakes to accompany your choice of meal, and soak in the true spirit of 'ichi-go ichi-e', which means 'for this time only' or 'once in a lifetime'. It's all about treasuring the unrepeatable nature of a moment and cherishing the times when we can gather together, in the knowledge that all our experiences are 'once in a lifetime'.



OMAKASE - CHEF'S CHOICE  
NATSU - SUMMER

A delicious collection of Aji Wa dishes to be enjoyed by the whole table  
US\$70pp

Edamame

With sesame goma ✓

Miso Soup, Wakame, Tofu, and Bamboo Shoots

With grilled shimeji temaco ✓

Selection of Sashimi\*

Yuzu soy, avocado, watermelon, and shiso

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Chicken Karaage

Pickled carrot, lemon, and salt

or

Broccoli Tempura

Kimchi dressing and Lyburn Old Winchester ✓

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Cedar Planked Sea Bass

Sudachi, miso, and ponzu

or

Iberico Pork Secreto

Yuzu kosho, black pepper, and pickled turnips

or

Grilled Wagyu Beef\* (Marble 5-6)

Garlic crisps, onion, and sesame

*Served with Japanese Steamed Rice and Soba Noodles with Tonkatsu Sauce*

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Hojicha Nougat Glace

Cherries and berry gel, cherry meringues ✓

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Matcha Green Tea

Ceremonial grade matcha green tea whisked at your table

Price shown is inclusive of an 18% food and beverage service charge

✓ Vegetarian

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SAKE GOURMET PAIRINGS

Choose from one of our selections below, handpicked by our team of sommeliers, to complement your Omakase menu.

### The Cunard Sake Flight

Three rare and iconic sakes only available on Cunard ships.

Cunard Junmai Daiginjo Genshu GI Harima

Cunard Junmai Tokubetsu Genshu GI Harima

Cunard Junmai Muroka Nama Genshu

US\$15pp

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### The Cunard Collaboration

Indulge in a unique collaboration between Cunard and The Akashi Sake Brewery for an unforgettable experience.

Cunard Junmai Daiginjo Genshu GI Harima served Mekkiri  
(overflow style - 180ml)

Cunard Junmai Muroka Nama Genshu

Akashi-Tai Tokubetsu Honjozo

Cunard Junmai Tokubetsu Genshu GI Harima

Akashi-Tai 'Shiraume' Ginjo Umeshu

US\$30pp

All sakes are served as 60ml measures except those displayed above.

Please note that all food & beverage purchases are subject to an 18% service charge.



*In Japan, it is customary to join one's hands in front of your chest and utter the word "itadakimasu" before dining, and the word "gochisosama" when finished.*

*These greetings give thanks and form part of Japanese table manners.*





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The Aji Wa logo celebrates the Asian concept of the Four Noble Gentlemen by bringing together the four individual symbols of spring, summer, autumn, and winter and their associated plants. The symbols are abstract representations that depict the unfolding of seasons through the year.

As they merge, they become one unified symbol that expresses the true meaning of Aji Wa — a menu inspired by the changing seasons and harmonious flavours.

