

# He Ji

## TASTING MENU

135, – per person

The menu is served for entire table

### **Hamachi Croustade**

Japanese hiramasa aged in kombu, Nashi pear, caviar, lime,  
shiso

### **Tuna Crudo**

Bluefin Tuna, Yuzu vinegar, tomato consommé, caviar

### **He Ji shiso leaf**

Japanese A5 Wagyu, Lobster, truffle ponzu,  
Japanese wasabi, tempura shiso

### **He Ji arancini**

Crispy rice, truffle, aged soya braised  
Shiitake mushrooms, Comté cheese

### **Siu Mai Lobster**

Dim sum with lobster, shiso butter, black garlic sauce, ginger,  
caviar, hazelnuts

### **Hokkaido tartare**

Dry aged beef, Hokkaido bread, Nashi pear,  
truffle

### **Niku Kushiyaki**

Beef, lamb, ginger, sesame, spring onion, tare glaze, koji free  
range egg

### **Grilled Turbot**

Dry aged Turbot, Koji Vin Jaune sauce, chamomile shiso oil

### **Zucchini**

Pickled zucchini, jabara, summer peas,  
squash flower, sake beurre blanc

### **Rhubarb Matcha**

Rhubarb, matcha, choux pastry, semifreddo

### **Lychee gum**

Lychee, yuzu, watermelon

### **NAMA Chocolate**

White chocolate coated in matcha tea

# He Ji

## VEGETARIAN TASTING MENU

98, – per person

### **Hokkaido Croustade**

Smoked Hokkaido pumpkin, Nashi pear, pecan nut, bergamot,  
shiso

### **Nori Shot**

Tapioca crisp, yuzu kosho, fermented plum, nori

### **He Ji shiso leaf**

Eryngii mushroom, truffle ponzu, Japanese wasabi, tempura  
shiso

### **He Ji arancini**

Crispy rice, truffle, aged soya braised shiitake mushrooms,  
Comté cheese

### **Zucchini flower**

Zucchini flower, aubergine, Nasu dengaku sauce, tempura, yuzu,  
pecan nuts

### **Artichoke gyoza**

Butter poached baby artichoke, Comté cheese, ginger, shallots,  
shiso vinaigrette

### **Summer risotto**

Takumi Japanese rice, chantarelle, truffle, summer peas, koji

### **Miso eggplant**

Wood oven baked miso eggplant, pickled pepper, shiro shoyu,  
Balsamic teriyaki, truffle

### **Zucchini**

Pickled zucchini, jabara, summer peas,  
squash flower, sake beurre blanc

### **Yuzu Jalapeno Kakigori Sorbet**

Yuzu, mild jalapeno, strawberry

### **Lychee gum**

Lychee, yuzu, watermelon

### **NAMA chocolate**

White chocolate coated in matcha tea

# HeJi

## HeJi EXPLORERS PAIRING

65, – per person

Ferrari Brut Trentodoc  
Italy, Trentino-Alto Adige

Giant Steps Sexton Vineyard Chardonnay Yarra Valley 2021  
Australia, Victoria

Terroir Sense Fronteres Negre de Montsant DO 2021  
Spain, Catalonia

Midorikawa Junmai  
Japan, Niigata Prefecture

Marcel Deiss Complantation Alsace AOC 2022  
France, Alsace

Reichsgraf von Kesselstatt Josephshöfer Riesling Spätlese  
2003 Germany, Mosel

## HeJi SIGNATURE PAIRING

150, – per person

Dom Pérignon Vintage Brut 2013 France, Champagne

Graziano Prà Monte Grande Soave Classico DOC 2021  
Italy, Veneto

Cristom Mt Jefferson Cuvée Pinot Noir Eola-Amity Hills 2021  
*USA, Oregon*

Banjo Jozo Kamoshibito Kuheiji Eau Du Désir Junmai Daiginjo  
Japan, Aichi Prefecture

Domaine Rolet Arbois Vin Jaune AOC 2016  
France, Jura

Château Coutet Premier Grand Cru Classé Barsac AOC 2018  
France, Bordeaux

## HeJi ICONIC PAIRING

350, – per person

Dom Pérignon Plénitude 2 Brut 2004  
France, Champagne

Grace Winery Cuvée Misawa Akeno Koshu Yamanashi 2020  
*Japan, Yamanashi*

Château le Puy Rose-Marie 2022  
France, Bordeaux

Noguchi Naohiko Sake Institute Yamahai Aiyama Muroka Nama  
Genshu - Japan, Ishikawa Prefecture

López de Heredia Viña Tondonia Blanco Reserva Rioja DOCa 2011 –  
Spain, Rioja

Château d'Yquem *Premier Cru Superieur Sauternes AOC 2018*  
France, Bordeaux

# HeJi

## HeJi SAKE PAIRING

75, – per person

Ninki Ichi Sparkling Junmai Ginjo

Japan, Fukushima Prefecture

Banjo Jozo Kamoshibito Kuheiji Eau Du Désir Junmai Daiginjo

Japan, Aichi Prefecture

Kitaya Souden Yamahai Tokubetsu Junmai

Japan, Fukuoka Prefecture

Midorikawa Junmai

Japan, Niigata Prefecture

Shiraki Tsunesuke Daruma Masamune 3 Year Old Koshu Sake

Japan, Gifu Prefecture

Umenoyado Aragoshi Umeshu

Japan, Nara Prefecture

## HeJi NON-ALCOHOLIC PAIRING

65, – per person

Copenhagen Sparkling Tea Lysegrøn

Denmark, Copenhagen

Green Jasmin Non-alcoholic cocktail

Muri Yamilé

Denmark, Copenhagen

Kirin Free Non-Alcoholic Beer

Japan

Muri The Sound

Denmark, Copenhagen

Uejima-san Gyokuro Green Tea

Japan, Asamiya