

CAVIAR / SOMEN

OYSTER / ASPARAGUS

DASHI / SHITAKE

SASHIMI

VEGETABLES / TOFU

LOBSTER / OLIVES

CORVINA / CAVA

WAGYU / BLACK GARLIC

RICE / ABALONE

PEACH / SANSHO

CHERRY / SAKE ICE CREAM

SWEETS

\$1480

WINE PAIRING

+\$800

10% service charge applies

HAKU – Modern Japanese cuisine with
Mediterranean influences, applying the five
traditional techniques of Kaiseki
Boiling, Steaming, Frying, Cutting and Grilling
with our own interpretation.

“Hakurai hin” state of mind is the very identity
of our restaurant and is based on the
encounter of cultures that compliment and
inspire each other giving life to our strong and
creative identity

Agustin Balbi