

## ENTREES

GF = GLUTEN FREE N = NUTS

Edamame Green Beans	Japanese 7 Spices Salt [GF]	7
Rice Koji Cured Kingfish Sashimi	Nameko Mushroom, Wasabi Soy	18
Lilotang Seasonal Assorted Sashimi Plate	[GF OP]	38
Sushi Plate	[Tuna Crunchy Sushi, Kingfish Nigiri, Sea Eel Sushi] [6pcs] [GF OP]	24
Chef's Special Sushi Plate	[Kingfish, Tuna Crunchy, Scampi, Sea Urchin] [10pcs] [GF OP]	34
Poached Ocean Trout	Wasabi Mascarpone, Almond & Radicchio Salad [GF OP] [N]	18
Chargrilled Air-dried Whole Squid	Mizuna Salad, Carrot Dressing, Citrus Sansho Vinegar [GF]	26
Robata Skewers	[Chicken Yakitori & Pork Belly w/ Yuzu Japanese Pepper Miso] [4pcs] [GF OP]	16.5
Chargrilled Tajima Wagyu	House-made Tofu Cheese, Leek Dressing, Dehydrated Rapsberry [GF]	28

## MAINS

Sake Lees Marinated Grilled Chicken	Herb Salad, Sesame Chilli Sauce	31.5
Chargrilled Scotch Fillet	Herb Miso, Spicy Dried Plum, Japanese 7 Spices [GF OP]	38
Toothfish Saikyo Yaki	Smoked Mussel, Nashi Pear, Mushroom Yuzu Cream [GF]	38
12-Hours Slow-cooked Pork Belly	Cucumber Salsa, Walnut, Japanese Mustard Miso [GF OP] [N]	35
Houji Tea Duck Breast Sukiyaki	Tempura Egg, Shitake Mushrooms, Shungiku [GF OP]	34
Grilled Daily Fish	Yuzu Rice Malt, Spicy Pickled Apple [GF]	36.5
Assorted Vegetable Sukiyaki	65°C Onsen Egg [GF OP]	29
Roasted Pumpkin	Eggplant, Soy Milk Bechamel, Grana Padano, Caramelised Onion	28

## SIDES

Grilled Cauliflower	Walnut, Anchovy Garlic Dressing [GF] [N]	14
Japanese Style Stir-fried Greens	Shaved Bonito Flakes [GF]	14

\* Please note that a 1.4% card processing fee has automatically been added to your bill. If you pay cash, this fee will be removed from the total and refunded with your change.



### Sushi Plate

Tuna, Sea Urchin Egg Sauce, Cruncy Sushi  
Kingfish Nigiri, Grated Daikon  
Braised Sea Eel, Shitake Mushroom

### Slow-cooked Pork Belly

Cucumber Salsa, Walnut, Japanese Mustard Miso

### Chargrilled Squid

Mizuna, Carrot, Citrus Sansho Vinegar

### Chargrilled Scotch Fillet

Herb Miso, Spicy Dried Plum, Japanese 7 Spices

### Japanese Style Stir-fried Greens, Bonito Flakes

### Your Choice of Dessert

## Set Menu [2-3 People]

65pp

### Sashimi Plate

Kombu Umami Cured Snapper  
Yuzu Soy Marinated Scallop  
Kingfish, Nameko Mushroom, Wasabi Soy

### Oyster Tempura

Seaweed, Oyster Ice cream, Grape Ponzu

### Sushi Plate

Tuna, Sea Urchin Egg Sauce, Cruncy Sushi  
Kingfish Nigiri, Grated Daikon  
Braised Sea Eel, Shitake Mushroom

### Chargrilled Squid

Mizuna, Carrot, Citrus Sansho Vinegar

### \*Optional Chargrilled Tajima Wagyu (Add \$10 pp)

House-made tofu Cheese, Leek dressing

### Toothfish Saikyo Yaki

Smoked Mussel, Nashi Pear, Mushroom Yuzu Cream

### Grilled Cauliflower

Shitake Mushroom, Walnut, Anchovy garlic dressing

### Your Choice of Dessert

## Tasting Menu [Minimum 2 People]

85pp