

a-la-carte

entrees

Seafood Feast Sushi Plate Kingfish, Scampi, Tuna Crunchy, Sea Urchin [10pcs] [GF OP]	34
Seafood Feast Chargrilled Prawn Spicy Shiso Tomato, Potato, Crispy Prawn Head [GF]	18
Lilotang Seasonal Assorted Sashimi Plate [GF OP]	38
Edamame Green Beans Japanese 7 Spices Salt [GF]	7
Rice Koji Cured Kingfish Sashimi Grapefruit, Kabosu, Plum [GF]	18
Sushi Plate Tuna Crunchy Sushi, Kingfish Nigiri, Sea Eel Sushi [6pcs] [GF OP]	24
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

Seafood Feast Steamed Whole Mud Crab Crab Miso Cream, Lotus Root Chips, Yuzu Kosho Ponzu [GF]	Market Price
Grilled Toothfish Saikyo Yaki Smoked Mussel, Nashi Pear, Mushroom Yuzu Cream [2pcs] [GF]	38
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
12-Hours Slow-cooked Pork Belly Cucumber Salsa, Walnut, Japanese Mustard Miso [5pcs] [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 [3pcs] [GF]	36.5
Assorted Vegetable Sukiyaki 65°C Onsen Egg [GF OP]	29
Roasted Pumpkin, Eggplant Soy Milk Béchamel, Grana Padano, Caramelised Onion [GF]	28
sides	
Grilled Cauliflower Walnut, Anchovy Garlic Dressing [GF OP] [N]	14
Japanese Style Stir-fried Greens Shaved Bonito Flakes [GF]	14

set

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 Air-dried Squid Mizuna Salad, Carrot Dressing, Citrus Sansho Vinegar
Chargrilled Scotch Fillet Herb Miso, Spicy Dried Plum, Japanese 7 Spices
Japanese Style Stir-fried Greens Shaved Bonito Flakes
Your Choice of Dessert
\$65 per person 2-3 people

seafood feast | tasting

Sashimi Plate Kombu Umami Cured Snapper Yuzu Soy Marinated Scallop Rice koji cured Kingfish, Grapefruit, Kabosu, Plum
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
Chargilled Squid Mizuna, Carrot Dressing, Citrus Sansho Vinegar
*Optional Chargilled Tajima Wagyu (Add \$10 pp) House-made Tofu Cheese, Leek Dressing
Grilled Toothfish Saikyo Yaki Smoked Mussel, Nashi Pear, Mushroom Yuzu Cream
Grilled Cauliflower Shitake Mushroom, Walnut, Anchovy garlic dressing
Your Choice of Dessert
\$85 per person minimum of 2