

TASTING MENU

SATURDAY NIGHT LIMITED. [Min 2 people]

90pp

House-made Miso Tasting Plate

House-made Miso Walnut
Miso Marinated Cream Cheese
Lotus Root Chip

***Optional Matching Sake (\$10 pp)**

Chef's Choice 'Junmai Daiginjo Houraisen Bi' 40ml

Sashimi & Sushi Plate

kombu Cured Snapper Sashimi, Chilli Tosazu, Peach
Scallop sashimi, Buckwheat Tea Cream, Fermented Watermelon
Tuna Crunchy Sushi, Sea Urchin Egg Sauce
Flamed Japanese Shad Nigiri Sushi, Pickled Ginger

Oyster Tempura

Oyster Ice Cream, Grape Ponzu

Chargrilled Squid

Mizuna, Carrot, Citrus Sansho Vinegar

Chargrilled Tajima Wagyu

House-made Tofu Cheese, Leek dressing

Shiso Apple Sorbet

Dried Ume Paste, Mint

Patagonian Toothfish Saikyo Yaki

Mushroom Yuzu Cream, Smoked Mussel, Nashi Pear

Grilled Cauliflower

Anchovy Garlic Dressing, Shitake Mushroom, Walnut

Your Choice of Dessert

A-LA-CARTE

ENTREE

Edamame Green Beans Japanese 7 Spices [GF]	7.5
Kingfish Sashimi Koji Cured, Nameko Mushroom, Wasabi Soy	18.5
Lilotang Sashimi Plate Kingfish, Snapper, Scallop, Calamari, Tuna, Yellowtail	44
Sushi Plate Tuna Crunchy, Kingfish, Sea Eel [6pcs] [GF OP]	24.5
Chef's SP Sushi Plate Kingfish, Tuna Crunchy, Scampi, Sea Urchin, Shad [10pcs]	45
Ocean Trout Radicchio Salad, Wasabi Mascarpone, Almond [GF OP] [N]	18.5
Squid Mizuna Salad, Carrot Dressing, Citrus Sansho Vinegar [GF]	26.5
Robata Chicken Chicken Thigh Yakitori, Crispy Chicken Skin, Yuzu Kosho [GF OP]	19
Tajima Wagyu House-made Tofu Cheese, Leek Dressing [GF]	28.5

MAIN

Chicken Sake Lees Marinated, Herb Salad, Sesame Chilli Sauce	32.5
Scotch Fillet Herb Miso, Spicy Dried Plum [GF OP]	39
Patagonian Toothfish Smoked Mussel, Nashi Pear, Mushroom Yuzu Cream [GF]	39
Pork Belly 12 Hours Slow-cooked, Japanese Mustard Miso, Walnut [GF OP] [N]	36
Duck Breast Sukiyaki Houji Tea Infused, Tempura Egg, Shitake Mushroom [GF OP]	35
Grilled Daily Fish Yuzu Rice Malt, Pickled Apple & Daikon [GF]	37.5
Vegetable Sukiyaki 65°C Onsen Egg [GF OP]	30
Roasted Pumpkin Eggplant, Creamy Soy Milk, Grana Padano Cheese, Shiso	29

SIDES

Cauliflower Walnut, Sugar Snap, Anchovy Garlic Dressing [GF] [N]	14.5
Green Vegetables Kombu Onion Broth, Pine Nut, Crispy Kombu [GF] [N]	14.5
Rice [per serving]	4

DESSERT

Mochi-mochi Tofu Green Tea Ice Cream, Brown Syrup [GF]	12.5
Double Cheesecake Hazelnut Ice Cream, Dried Cherry, Golden Sugar [GF] [N]	12.5
Chocolate Mousse Sesame Ice Cream, Burnt White Chocolate [GF]	12.5

SET MENU [Min 2 people]

65pp

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

Green Vegetables

Kombu Onion Broth, Pine Nut

Your Choice of Dessert

SATURDAY NIGHT LIMITED BANQUET [Min 4 People]

75pp

Kingfish Sashimi

Koji Cured, Nameko Mushroom, Wasabi Soy

Tuna Crunchy Sushi

Sea Urchin Egg Sauce

Chargrilled Squid

Mizuna, Carrot, Citrus Sansho Vinegar

Oyster Tempura

Oyster Ice Cream, Grape Ponzu

Slow-cooked Pork Belly

Cucumber Salsa, Walnut, Japanese Mustard Miso

Roasted Pumpkin

Eggplant, Creamy Soy Milk, Grana Padano, Shiso

Grilled Daily Fish

Yuzu Rice Malt, Japanese Style Pickled Apple & Daikon

Chargrilled Scotch Fillet

Herb Miso, Spicy Dried Plum, Japanese 7 Spices

Char-grilled Cauliflower

Anchovy Garlic Dressing, Walnut

Rare Cheesecake