

## SPECIAL

### SET MENU [Min 2 people]

65pp

#### Sushi Plate

Tuna, Sea Urchin Egg Sauce, Cruncy Sushi  
Kingfish Nigiri, Grated Daikon  
Japanese Shad, Pickled Ginger, Chive

#### 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

### TASTING MENU [Min 2 people]

85pp

#### Sashimi Plate

Kombu Cured Snapper, Tosazu, Peach  
Scallop, Buckwheat Tea Cream, Watermelon  
Kingfish, Koji Cured, Mushroom Wasabi Soy

#### Oyster Tempura

Oyster Ice Cream, Grape Ponzu

#### Sushi Plate

Tuna, Sea Urchin Egg Sauce, Cruncy Sushi  
Kingfish Nigiri, Grated Daikon  
Japanese Shad, Pickled Ginger, Chive

#### Chargrilled Squid

Mizuna, Carrot, Citrus Sansho Vinegar

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

House-made Tofu Cheese, Leek dressing

#### 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, Shad [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, Kyoto Style Pickle Sauce, Tarragon [GF]	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 & Diakon [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

## BANQUET MENU

### Lilo [Min 4 people]

55pp

#### Edamame Green Beans

#### Slow-cooked Pork Belly

Cucumber Salsa, Walnut, Japanese Mustard M

#### Chargrilled Squid

Mizuna, Carrot, Citrus Sansho Vinegar

#### Japanese Style Soy Braised Beef Oyster Blade

#### Sake Lees Marinated Grilled Chicken

Kyoto Style Pickle Sauce, Tarragon

#### Roasted Pumpkin

Eggplant, Creamy Soy Milk, Grana Padano Cheese, Shiso

#### Grilled Cauliflower

Anchovy Garlic Dressing, Shitake Mushroom, Walnut

### Tang [Min 4 People]

70pp

#### Kingfish Sashimi

Koji Cured, Nameko Mushroom, Wasabi Soy

#### Chargrilled Squid

Mizuna, Carrot, Citrus Sansho Vinegar

#### Oyster Tempura

Oyster Ice Cream, Grape Ponzu

#### Slow-cooked Pork Belly

Cucumber Salsa, Walnut, Japanese Mustard Miso

#### Sake Lees Marinated Grilled Chicken

Kyoto Style Pickle Sauce, Tarragon

#### Chargrilled Scotch Fillet

Herb Miso, Spicy Dried Plum, Japanese 7 Spices

#### Green Vegetables

Kombu Onion Broth, Pine Nut

#### Rare Cheesecake