

BANQUET

BINSINESS LUNCH

[Min 2 people]

58pp

Rice Koji Cured Kingfish Sashimi
Mushroom Wasabi Soy

Tuna Crunchy Sushi
Sea Urchin Egg Sauce

Slow-Cooked Pork Belly
Cucumber Salsa, Walnut, Mustard Miso

Green Tea Soba Noodle

Poached Ocean Trout
Radicchio, Grapefruit, Almond, Wasabi Mascarpone

Binchotan-Chargrilled striploin
Japanese plum miso, Snow pea shoot, Bettara daikon pickle

Cauliflower
Anchovy Garlic Dressing, Walnut

Rare Cheesecake
Sakura Gel, Dried Cherry

SET LUNCH

[Min 2 people]

45pp

Green Tea Soba Noodle

Slow-Cooked Pork Belly
Cucumber Salsa, Walnut, Mustard Miso

Grapefruit, Radicchio Salad
Almond, Sweet Pepper Soy, Wasabi Mascarpone

Japanese Style Soy Braised Beef Oyster Blade

Sake Lees Marinated Grilled Chicken
Sesame Chilli Sauce, Herb Salad

A-LA-CARTE

ENTREES

DESIGNED TO SHARE

Rice Koji Cured Kingfish Sashimi, Mushroom Wasabi Soy 20.5

Poached Ocean Trout, Sweet Pepper Soy & Wasabi Mascarpone [GF OP] 20.5

Slow-cooked Pork Belly, Walnut, Japanese Mustard Miso [3pcs] [GF OP] 15.5

Cauliflower, Anchovy Garlic Dressing, Walnut [GF] 14.5

MAINS

ALL MAINS COME WITH RICE

Grilled Daily Fish, Yuzu Rice Malt & Yuzu Kosho Apple [3pcs] [GF] 37.5

Vegetable Sukiyaki, Slow-cooked Egg [GF OP] 32

Sake Lees Marinated Chicken, Sesame Chilli Sauce [GF] 34.5

Binchotan-Chargrilled Striploin, Japanese Plum Miso [GF OP] 42

BENTO / BOWLS

Add miso soup \$3.8

Braised Beef, Roasted Carrot Bento Box [GF] 19.5

Bread Crumb Oyster with Egg Tartar, Sweet Soy Bento Box 19.5

Chicken Katsu, Japanese Curry Bento Box 19.5

Agedashi Tofu, Seaweed Bento Box [VG] [GF OP] 19.5

Sashimi Poke Bowl, Sushi Rice, Nori, Pickled Ginger and Salad Mix [GF OP] 19.5

Beef Tataki Poke Bowl, Yuzu Kosho Ponzu and Salad Mix [GF] 19.5

Prawn Tempura Udon Noodle, Seaweed 19.5

Grilled Eel Rice with Kyoto Black Shichimi, Japanese Pickle and Miso Soup 26

*END OF YEAR CELEBRATION:

BENTO + COCKTAIL OF THE DAY / WINE / BEER / MOCKTAIL \$29.5

BEERS & WINES

BEERS

Sapporo Lager, Australia 8

Kirin Lager, Japan 9

Fuji Apple Cider, Australia 10

Asahi 'Dry' Black Lager, Japan 10

Asahi 'Super Dry' Lager, Japan 9

Suntory Premium Malt, Draft, Japan 13

Hitachino Nest White Ale, Japan 13

Hitachino Dai Dai Ale IPA, Japan 16

Koshihikari Rice Lager 500ml, Japan 16

Japanese Matcha IPA 330ml, Japan 20

WINES

BUBBLE

2018 Motivo Prosecco, Borgo Molino, Italy 14

2017 Mount Majura, The Silurian, Canberra 16

NV Chartogne-Taillet, Champagne, France 24

WHITE

2017 Moppity, Riesling, Hilltops, NSW 13

2018 Mount Majura, Pinot Gris, Canberra District, ACT 13

2015 Domaine Naturaliste, Sauvignon Blanc, Margret River, WA 13

2017 Woodland, Chardonnay, Margaret River, SA 14

2018 Absolution, Wilyabrup, Chenin Blanc, Margret River, WA 14

RED

2018 Quartier, Pinot Noir, Mornington Peninsula, VIC 14

2018 Gundagai Nick spencer Blended shiraz, Canberra 14

2018 Ravensworth, Sangiovese, Murrumbateman, NSW 15

2016 Howard Park, Cabernet Sauvignon, Margaret River, WA 14

2018 Head 'Old Vine', Grenache, Barossa Vallery, SA 16

ROSE

2018 La Prova Aglianico Rosato, Rose, Adelaide Hills, SA 13

SOFT DRINKS

Coke 5 Apple Juice 6

Coke Zero 5 Tonic Water 6

Lemonade 5 Orange Juice 6

Ginger Beer 7 Ginger Ale 5

Lemon Squash 7 Lemon Lime Bitter 6.5

DESSERTS

Mochi-mochi Tofu, Green Tea Ice Cream [GF] 14.5

Double Cheesecake, Sakura Gel, Macadamia Ice Cream [GF] 14.5

Japanese Chocolate Mousse, Sesame Ice Cream [GF] 14.5