

SPECIAL

TASTING MENU [Min 2 people]

80pp

House-made Miso Tasting Plate

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

*Optional Matching Sake (\$10 pp)

Chef's Choice 'Dassai' 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

*Optimal Chargrilled Tajima Wagyu (Add \$10 pp)

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

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

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 & 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

BANQUET MENU

Lilo [Min 4 people]

70pp

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

Tang [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