

## SPECIAL

Tasting Menu [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 '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

### 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

Lilotang Beverage Matching 55pp

## A-LA-CARTE

### ENTREES

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

### MAINS

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

### SIDE DISHES

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

### DESSERTS

<b>Mochi-mochi Tofu</b> Green Tea Ice Cream, Brown Syrup [GF]	12.5
<b>Double Cheesecake</b> Hazelnut Ice Cream, Dried Cherry, Golden Sugar [GF] [N]	12.5
<b>Chocolate Mousse</b> 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

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