

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

ENTREES

Edamame Green Beans Japanese 7 Spices [GF]	7.5
Kingfish Sashimi Koji Cured, Nameko Mushroom, Wasabi Soy [GF OP]	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, Yuzu kosho, Kyoto black shichimi [GF OP]	19
Tajima Wagyu House-made Tofu Cheese, Leek Dressing [GF]	28.5

MAINS

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

SIDE DISHES

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

DESSERTS

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