

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

Lilotang special chawan-mushi

Blue swimmer crab, scampi, oyster, steam smooth egg,
porcini reduction, tarragon

Slow-cooked pork belly

Cucumber salsa, walnut, Japanese mustard miso

*Optional 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

Beverage Matching
Cocktails, Wines, Sake or Mix

55pp

A-LA-CARTE

ENTREES

Edamame Green Beans	Japanese 7 Spices [GF]	7.5
Ocean Trout Salad	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 Beef	House-made Tofu Cheese, Leek Dressing [GF]	28.5

SASHIMI

Kingfish	Koji Cured, Nameko Mushroom, Wasabi Soy [GF OP]	14
Snapper	Kombu Cured, Chilli Tosazu, Peach [GF]	12
Scallop	Buckwheat Tea Cream, Watermelon [GF]	12
Tuna	Japanese Yam, Wasabi Soy [GF OP]	12
Lilotang Sashimi Plate	Kingfish, Snapper, Scallop, Tuna, Calamari, Yellowtail	44

SUSHI

Tuna	Sea Urchin Egg, Crunchy Sushi Rice [4pcs] [GF OP]	16
Kingfish	Cherry Blossom Daikon [2pcs] [GF OP]	10
Japanese Shad	Pickled Ginger, Chive [2pcs] [GF OP]	10
Scampi	Lime Ponzu [2pcs] [GF OP]	14
Sea Urchin	Sweet Soy [2pcs] [GF OP]	13
Chef's Special Sushi Plate	Kingfish, Tuna, Scampi, Shad, Sea Urchin	45
Sushi Plate	Kingfish, Tuna, Shad	24.5

MAINS

Grilled 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
Broccolini	Kombu Onion Broth, Pine Nut, Crispy Kombu [GF] [N]	14.5
Rice	[per serving]	4

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, Crunchy 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

Broccolini

Kombu Onion Broth, Pine Nut

Your Choice of Dessert