

## 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

Chargrilled Scotch Fillet  
Spicy Dried Plum, Herb Miso, Japanese 7 Spices

Broccolini  
Kombu Onion Broth, Pine Nut, Crispy Kombu

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  
Kyoto Style Pickle Sauce, Tarragon

## 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

Green Vegetables, Kombu Onion Broth, Pine Nut [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, Kyoto Style Pickled Sauce, Tarragon [GF] 34.5

Chargrilled Scotch Fillet Herb Miso, Spicy Dried Plum [GF OP] 42

## BENTO / BOWLS

#### A CHOICE OF WINE/ BEER/MOCKTAIL WITH BENTO \$30

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

Add miso soup \$3.8

## BEERS & WINES

### BEERS

Sapporo Lager, Australia 8

Kirin Lager, Japan 10

Fuji Apple Cider, Australia 10

Asahi 'Dry' Black Lager, Japan 10

Asahi 'Super Dry' Lager, Japan 10

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

2018 Meltwater, Sauvignon Blanc, Marlborough, NZ 13

2017 Flametree, Chardonnay, Margaret River, SA 13

2017 Borrowed Cuttings, Piquepoul Blanc, Canowindra, NSW 13

#### RED

2018 Quartier, Pinot Noir, Mornington Peninsula, VIC 14

2018 Gundagai Nick spencer Blended shiraz, Canberra 14

2018 Ravensworth, Barbera, Murrumbateman, NSW 14

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

#### ROSE

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

## DESSETS

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

### 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 LLB 6.5