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## Dinner Set 1

for 2 to 20 guests | \$68.50 per person

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### Sushi duo

Yellowfin tuna nigiri, fermented mustard leaf shoyu koji  
Kaisen maki (seafood sushi roll)

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Twice cooked crispy duck pancake, spices infused hoisin sauce

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Hiramasa kingfish yuanyaki with miso marinade mushroom, pickled turnip

**OR**

Whole fish of the day in hot and sour sauce *(extra \$10 per person)*

Wok-tossed pork fillet with chilli plum jam and green pea

Pan-fried mapo tofu with beef, broad bean and shiitake mushroom

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Purple sticky rice pudding with coconut ice-cream

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## Dinner Set 2

for 2 to 20 guests | \$88 per person

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### Sushi trio

Yellowfin tuna nigiri, fermented mustard leaf shoyu koji  
Kaisen maki (seafood sushi roll)  
Seared Hokkaido scallop, corn wakame butter

Wagyu beef tataki (MB8+), sichuan green pepper infused leek, burnt soy

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Steamed chawanmushi with scampi, spanner crab, persimmon and asparagus

Twice cooked crispy duck pancake, spices infused hoisin sauce

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Hiramasa kingfish yuanyaki with miso marinade mushroom, pickled turnip

**OR**

Whole fish of the day in hot and sour sauce *(extra \$10 per person)*

Wok-tossed pork fillet with chilli plum jam and green pea

Pan-fried mapo tofu with beef, broad bean and shiitake mushroom

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Purple sticky rice pudding with coconut ice-cream



\*\*\* All menu items are subject to change according to seasonality and availability.

No split bills ♦ BYO wine \$18 per bottle ♦ 1.4% surcharge will apply to all card payment.