

Dinner Menu / October. 2025

Almond tea, ichiban dashi, chili oil

Applewood smoked Tasmanian salmon, dill, sorrel

Silver trevally kobujime, shio lemon, wasabi soy

Chawanmushi, porcini, spanner crab, white asparagus

NSW royal red prawn, fingerlime, salmon roe, kaffir lime leaf

Prawn & lardo springroll, freeze-dried ginger balsamic

Cold smoked bluefin otoro temaki, shiso, nori

Yuzu chicken 'ramen', Inaniwa udon, yuzu kosho, duck fat

Saikyo-yaki Patagonian toothfish, fermented tomato & chili

MB9+ wagyu striploin, tangerine peel red miso, garlic chips

Spiced rum jelly, coconut ice, young coconut

(A card surcharge of 1.6% applies.)



Sake Pairing

Senkin 'Classic'
Junmai (45ml)
Tochigi

Amanoto
Junmai Daiginjo 35
(75ml)
Akita

'Ine Mankai'
Akai Sake
(75ml)
Kyoto

Akishika
'Pressed Moto'
(45ml) Osaka

Kouengiku
'Sky'
(45ml) Saga

'Tamagawa Red Label' 2023
(45ml) Kyoto

Umenoyado
'Aragoshi Momoshu' (60ml)
Nara

\$125pp