



## *TEISHOKU 5-COURSE MENU*

Sashimi duo, market fresh of the day

Hakosushi, soy-cured yellowfin tuna

Chargrilled yamba prawn, sea urchin emulsion

### MAIN COURSE:

Wagyu hambagu patty rice bowl, cured egg yolk

OR

Chargrilled Riverine scotch fillet +\$16PP/180g

Caesar salad, house-cured sardine, parmigiano-reggiano

Amaretto miso gelato, burnt chocolate, sour cherry

**\$89PP**

(1.6% card surcharge applies)

# Featured Sakes:

Niida Odayaka Omachi Junmai Ginjo - Fukushima 27/90ml  
(Fragrant, aromatic and rounded. A versatile sake with perfumed nose of melon, nashi pear and white blossom, and a pleasing bitter edge on the finish.)

Mukai Shuzo 'Ine Mankai' Red Rice Sake - Kyoto 31/90ml  
(Rich, earthy, a burst of cherry, pomegranate flavour. Best with tuna or fat duck.)

Akishika Shuzo Pressed Moto Junmai - Osaka 29/90ml  
(Citrusy and fresh like an apple cider, lightly fizzy, finishes with notes of pineapple and sherry. )

Tamagawa White Label Junmai - Kyoto 25/90ml  
(Bottle-aged sake with bold acidity and intense earthiness. Think fermented soy, sherry, mushroom and coffee. Best enjoyed with the fatty wagyu.)

Yagi Sake Brewer 'Torotoro' Umeshu - Nara 18/60ml  
(An unfiltered thick plum wine. A nice way to conclude a night.)