



Amuse bouche:

Hibiscus ginger tea | zucchini spanner crab roll | cod liver pate

Chawanmushi, porcini, WA lobster, baby corn

Sashimi Platter:

Koji-cured Buri, turnip & leek salad, shio lemon ponzu

Tasmanian salmon yuan-yaki, yuzu, yogurt

Chiu-chow styled marinated ark clam, Thai basil, sawtooth coriander

NSW royal red prawn, kaffir lime leaf, prawn emulsion, finger lime

Tsukemono: seagrape, yam bean, fennel, daikon

Cold smoked bluefin otoro temaki, shiso, nori

Saikyo-yaki Patagonian toothfish, fermented tomato & chili

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

MB9+ wagyu ribeye cap, tangerine peel red miso

Chestnut tiramisu, bourbon, carrot gummy, chestnut milk tea

SAKE PAIRING \$128pp

Abe Star Series 'Regulus' Junmai (45ml), Niigata

Amanoto Junmai Daiginjo 35 (45ml), Akita

Senkin 'Classic' Junmai (75ml), Tochigi

'Ine Mankai' Akai Sake (75ml), Kyoto

Akishika 'Pressed Moto' Ichidan Junmai (45ml), Osaka

Tamagawa 'Red Label' Junmai (45ml), Kyoto

Heiwa 'Furu-tsuru-ume' Umeshu 10YO (45ml), Wakayama