



## *TEISHOKU 5-COURSE MENU*

Sashimi duo, market fresh of the day

Hakosushi, soy-cured bluefin tuna chutoro

Chargrilled yamba prawn, sea urchin emulsion, finger lime

Wagyu hambagu patty rice bowl, cured egg yolk  
Caesar salad, house-cured sardine, parmigiano-reggiano

Amaretto miso gelato, burnt chocolate, sour cherry

**\$89PP**

## ***Featured Sakes:***

Koueigiku Shuzo 'Anastasia Orange' Junmai - Saga 33/90ml  
(Soft mandarin aroma, gentle, well-rounded acidity, & moderate sweetness. A refreshing fruity start of the night. Limited release.)

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

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.)

Tamagawa Red Label Junmai - Kyoto 24/90ml  
(Bottle-aged sake with bold acidity and intense earthiness. Think fermented soy, sherry, mushroom and brown sugar. Best enjoyed with the fatty wagyu.)

Yagi Sake Brewer 'Torotoro' Umeshu - Nara 22/60ml  
(An unfiltered thick plum wine. A nice way to conclude a night.)