



Amuse bouche:

Hibiscus ginger tea | truffle on chicken terrine | cod liver pate (I)

Chawanmushi, porcini, WA lobster, baby corn (A)

Sashimi Platter:

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

Tasmanian salmon yuzu-yaki, yuzu, yogurt (A)

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

Bluefin tuna tartare, nashi pear, sesame leaf (M)

Tsukemono: seagrape, yam bean, fennel, daikon

Tasmanian sea urchin ice cream temaki, crispy rice sushi (A)

Saikyo-yaki Patagonian toothfish, Chartreuse, apple reduction (A)

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

MB9+ wagyu flap, jerusalem artichoke, caramelized onion

Chestnut tiramisu, bourbon, burrata gelato, carrot gummy

Chestnut milk tea, roasted chestnut shell

SAKE PAIRING \$128pp

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

Amanoto Junmai Daiginjo 35 (45ml), Akita

Senkin 'Classic' Junmai (75ml), Tochigi

Senkin 'Retro' Junmai (45ml), Tochigi

Kawatsuru 'Sanuki Olive Kobo Jikomi' (45ml), Kagawa

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

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

Heiwa 'Furu-tsuru-ume' Umeshu 10YO (30ml), Wakayama