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**COURSE OPTIONS**

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**3 COURSE - \$55 PER PERSON**

(1 ENTREE, 1 MAIN &amp; 1 DESSERT)

NO DESSERT \$51 PP

**4 COURSE - \$70 PER PERSON**

(2 ENTREE, 1 MAIN &amp; 1 DESSERT)

NO DESSERT \$66 PP

**5 COURSE - \$85 PER PERSON**

(3 ENTREE, 1 MAIN &amp; 1 DESSERT)

NO DESSERT \$81 PP

FOR MIXED COURSES, DISHES WILL BE SERVED AS PREPARED BY THE KITCHEN

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**ENTRÉE 1 (RECOMMENDED)****SASHIMI TRIO (FRESH/COLD) (DF) (GFO)**FRESH TAS SALMON, HOKKAIDO SCALLOP, FREMANTLE OCTOPUS, TOBIKO CAVIAR, CONDIMENTS, LEMON SOY  
(LARGE SIZE EXTRA \$15)**RENCON SHINJO SOUP (LIMITED OFFER) (VG)**

LOTUS ROOT PASTE, EDAMAME, GINNAN NUT, WASABI &amp; YUZU PEPPER, DASHI BROTH

**SHABU-SUKI WAGYU BEEF SOUP (LIMITED OFFER) (DF)**

SLICED WAGYU BEEF, ASIAN MUSHROOM, ONION, LEEK, SANSHO PEPPER, DASHI BROTH

**CAUTION:** SERVED IN A VERY HOT POT, PLEASE DO NOT TOUCH!

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**ENTRÉE 2 (RECOMMENDED)****CAVIAR PASTA**

OUR SIGNATURE DISH, ANGEL HAIR, MIXED TOBIKO CAVIAR, ONION MUSHROOM CREAM SAUCE (LARGE SIZE EXTRA \$10)

**Mt. FUJI TOFU SALAD (V) (VGO)**

MT. FUJI WATER PROCESSED SILKEN TOFU, ONSEN EGG, CRISPY WONTON, ONION SOY DRESSING

**MISO TOOTHPHISH (EXTRA \$3) (DFO)**

MISO MARINATED ROASTED PADAGONIAN TOOTHPHISH, FRIED SOFT SHELL CRAB, MIXED SALAD, PARSLEY CREAM

**PORK BELLY (DFO) (GFO)**

BRAISED CRISPY SKIN PORK BELLY, ONSEN EGG, PICKLED DAIKON &amp; CARROT, SWEET 'HATTCHO' RED MISO

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**MAIN****SHIMEJI PASTA (VG)**

ANGEL HAIR, SHIMEJI MUSHROOM, ONION, QUINOA, KONBU, NORI SEAWEEED, CITRUS SOY

**FISH OF THE DAY (EXTRA MAY APPLY) (DF)**

CHEF'S SELECTED FISH / SEAFOOD, BEAN SHOOT SALAD, KONBU KELP, SHISO BASIL LIME DRESSING

**CHICKEN & PRAWN**

CLASSIC TERIYAKI CHICKEN, TEMPURA PRAWN, AVOCADO, SWEET CORN, ORIGINAL TERIYAKI SAUCE

**DUCK BREAST (DF) (GF)**

ROASTED DUCK BREAST (MR-M), ROOT VEGETABLE SALAD, MADEIRA WINE REDUCTION

**BEEF TENDERLOIN STEAK (EXTRA \$3) (DFO) (GFO)**

GRILLED TENDERLOIN STEAK (MR-M), VEGETABLE CROQUETTE, CABBAGE, MUSHROOMS, CREAM SOY

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**DESSERT**

MATCHA PANNA COTTA &amp; CARAMEL (GF)

MANGO SORBET &amp; FRUIT (VG) (GF)

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**SIDES**

(ALL SIDE DISHES ARE SERVED AS THEY ARE READY / NOT AS A COURSE)

EDAMAME	6	TEMPURA SWEET POTATO CHIPS	7
CREAM CRAB CROQUETTE	3 EA	CRISPY FRIED PRAWN	6.5 EA
CABBAGE SALAD	4	RICE	3
MISO SOUP	3		

(GF) = GLUTEN FREE  
(V) = VEGETARIAN(GFO) = GLUTEN FREE OPTION  
(VG) = VEGAN(DF) = DAIRY FREE  
(VGO) = VEGAN OPTION

(DFO) = DAIRY FREE OPTION

DISHES MAY VARY ACCORDING TO THE AVAILABLE PRODUCE / PRICE AND SEASONAL AVAILABILITIES ARE SUBJECT TO CHANGE  
PRICES INCLUSIVE G.S.T | NO SEPARATE BILLS | EFTPOS, VISA, MASTERCARD, AMEX ACCEPTED**BYO** (TUE – SAT DINNER / WINE ONLY) \$4 PER PERSON. **NO BYO** – FUNCTIONS, MONDAY NIGHT & SATURDAY LUNCH**BYO CAKE** \$5.00 / CAKE + \$1.00 PER PERSON

A GROUP OF 11 PEOPLE OR MORE WILL BE TREATED AS A FUNCTION – OFFERING A FUNCTION MENU / NO BYO