

COURSE OPTIONS

3 COURSE \$60 PER PERSON

ANY 1 ENTREE & 1 MAIN & 1 DESSERT
NO DESSERT \$56 PER PERSON

(GF) = GLUTEN FREE
(V) = VEGETARIAN

(GFO) = GLUTEN FREE OPTION
(VG) = VEGAN

(DF) = DAIRY FREE
(VGO) = VEGAN OPTION

4 COURSE \$75 PER PERSON

ANY 2 ENTREES & 1 MAIN & 1 DESSERT
NO DESSERT \$71 PER PERSON

(DFO) = DAIRY FREE OPTION

~ Entrée Sashimi / Cold ~

SMOKED TOMATO SALAD (LIMITED OFFER) (V) (VGO)
HOUSE SMOKED TOMATO, INARI FLAT TOFU, LETTUCE, YUZU MASCARPONE

SALMON & SCALLOP SASHIMI (DF) (GFO)
FRESH SALMON & SCALLOP SASHIMI, CONDIMENTS, BLACK TOBICO CAVIAR, SHISO BASIL SOY (Large size +\$15)

ANGUS BEEF TATAKI (DFO)
LIGHT GRILLED (RARE) ANGUS BEEF SIRLOIN, HERBED SALSA, BLUE CHEESE, GARLIC ONION SOY

~ Entrée Soup / Pasta / Hot ~

RENCON-LOTUS SHINJO SOUP (LIMITED OFFER) (VG)
LOTUS ROOT PASTE, EDAMAME, GINNAN NUT, WASABI & YUZU PEPPER, DASHI BROTH

SHABU-SUKI PORK BELLY SOUP (DF)
SLICED PORK BELLY, ASIAN MUSHROOMS, ONION, LEEK, DASHI BROTH (CAUTION: SERVED IN A VERY HOT POT, PLEASE DO NOT TOUCH)

CAVIAR PASTA
OUR SIGNATURE DISH, ANGEL HAIR, MIXED TOBICO CAVIAR, ONION MUSHROOM CREAM SAUCE (Large Size Option + \$10)

MISO TOOTHFISH (+ \$3) (GF) (DF)
MISO MARINATED ROASTED PATAGONIAN TOOTHFISH, FRIED SOFT SHELL CRAB, PLUM MISO, PARSLEY MAYO

CHICKEN & SHRIMP (DF)
KARAAGE JP CHICKEN NUGGET, TEMPURA "POPCORN" SHRIMP, CABBAGE, CHILLI MAYO, THE BEST FOR BEER!

~ Main ~

SHIMEJI PASTA (VG)
ANGEL HAIR, SHIMEJI MUSHROOM, ONION, QUINOA, KONBU, NORI SEAWEED, CITRUS SOY

SASHIMI & SUSHI PLATE (+ \$5) (LIMITED OFFER) (DF)
COMBINATION OF SALMON & SCALLOP SASHIMI, NIGIRI-SUSHI / KINGFISH, PRAWN, SALMON, SCALLOP, SQUID, UNAGI EEL

HAMACHI KINGFISH & SCALLOP (DF)
GRILLED HAMACHI KINGFISH, HOKKAIDO SCALLOP, CRAB CROQUETTE, BEANSHOOT SALAD, LIME, ONION SOY DRESSING

LAMB DUO (DFO) (GFO)
GRILLED LAMB BACK STRAP & BRASIED SHOULDER, GARLIC PUREE, ARTICHOKE, GARLIC SOY

DUCK BREAST (DF) (GF)
ROASTED DUCK BREAST (MR-M), ROASTED ROOT VEGETABLE, MADEIRA WINE REDUCTION (Add Foie Gras - Limited Offer + \$10)

BEEF TENDERLOIN STEAK (+ \$3) (DF) (GFO)
GRILLED TENDERLOIN STEAK (MR-M), TEMPURA SWEET POTATO CHIPS, GREENS, BALSAMIC REDUCTION

~ Dessert ~

CHEESECAKE (+ \$3) (LIMITED OFFER)
CHEESECAKE, WALNUT, CARAMEL. BLUE CHEESE DUST

TRIO YUKIMI ICE CREAM
MOCHI-RICECAKE COATED ICE CREAM, GREEN TEA, VANILLA & STRAWBERRY

YUZU (JAPANESE LIME) SORBET & FRUIT (VG) (GF)

SIDE

(ALL SIDE DISHES ARE SERVED AS THEY ARE READY)

EDAMAME 6
RICE 3

TEMPURA SWEET POTATO CHIPS 7
MISO SOUP 3

CREAM CRAB CROQUETTE 3EA

OMAKASE 6 COURSE

\$100 PER PERSON

CHEF'S SELECTED FIXED TASTING COURSE
(AVAILABLE ENTIRE TABLE ONLY / NO ENTERTAINMENT CARD ACCEPTED)

WINE PAIRING

\$45 PER PERSON

(DUE TO RSA, SERVED UNDER 100ML EACH)

~ 1ST ~

SALMON & SCALLOP SASHIMI (2)
SAN MARTINO NV / PROSECCO / ITALY

~ 2^{DN} ~

CAVIAR PASTA
XANADU DJL / SAUVIGNON BLANC SEMILLON / WA

~ 3RD ~

MISO TOOTHFISH
ROSILY VINYARD / CHARDONNAY / WA

~ 4TH ~

DUCK BREAST
(Add Foie Gras - Limited Offer + \$10)
PIERRE ET PAPA / ROSE / FRANCE

~ 5TH ~

BEEF TENDERLOIN STEAK
ALTENBURGER / BLAUFRANKISH / AUSTRIA

~ 6TH ~

YUZU SORBET
KOSHIGOI GINJO-JIKOMI / PLUM WINE / JAPAN

For Your Next Visit

RYOJI 7 COURSE SPECIAL

FROM \$120 PER PERSON

(AVAILABLE ENTIRE TABLE ONLY / NO ENTERTAINMENT CARD ACCEPTED)

OUR CHEF, RYOJI ISHIZUKA WILL ARRANGE A SPECIAL 7 COURSE MENU FOR YOUR SPECIAL OCCASION.



1 WEEK ADVANCED BOOKINGS ESSENTIAL

MORE INFORMATION: PLEASE ASK AT COUNTER OR CALL US ON 0423 245 757

PRICES INCLUSIVE G.S.T / NO SEPARATE BILLS / EFTPOS, VISA, MASTERCARD, AMEX ACCEPTED
BYO (WINE ONLY) \$5 PER PERSON / BYO CAKE \$ 5.00 PER CAKE + \$1.00 PER PERSON