

## COURSE OPTIONS

**2 COURSE \$58 PER PERSON**  
ANY 1 ENTREE & 1 MAIN

**3 COURSE \$73 PER PERSON**  
ANY 2 ENTREES & 1 MAIN

### ~ Entrée Sashimi / Cold ~

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

SALMON SASHIMI (DF) (GFO)  
FRESH TASMANIAN SALMON SASHIMI, CONDIMENTS, TOBICO CAVIAR, SHISO BASIL SOY (Large Size + \$15)

ANGUS BEEF TATAKI (DF)  
LIGHT GRILLED (RARE) ANUGUS BEEF SIRLOIN, SESAME CONDIMENT, SPRING ONION SALAD, GARLIC ONION SOY

### ~ Entrée Pasta / Hot ~

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

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

FISH / SEAFOOD OF THE DAY (LIMITED OFFER)  
CHEF'S SELECTED FISH / SEAFOOD SPECIAL, PLEASE ASK YOUR WAIT PERSON (Extra may Apply)

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 SEAWEEED, CITRUS SOY

SAIKYO-MISO BARRAMUNDI (DF) (GF)  
MISO MARINATED GRILLED BARRAMUNDI (LOCAL / SALTWATER), SCALLOP, BEAN SHOOT SALAD, PLUM MISO

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 PURPLE POTATO CHIPS, GREENS, BALSAMIC REDUCTION

## DESSERT

CHEESECAKE (LIMITED OFFER) 10  
CHEESECAKE, WALNUT, CARAMEL. BLUE CHEESE DUST

YUZU SORBET & FRUIT (VG) (GF) 6

BLACK SESAME GELATO (GF) 6

## SIDE

(ALL SIDE DISHES ARE SERVED AS THEY ARE READY)

EDAMAME	6	TEMPURA PURPLE POTATO CHIPS	7	CREAM CRAB CROQUETTE	3EA
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



## OMAKASE 6 COURSE

(AVAILABLE ENTIRE TABLE ONLY / NO ENTERTAINMENT CARD ACCEPTED)

**\$100 PER PERSON**  
CHEF'S SELECTED FIXED TASTING COURSE

### WINE PAIRING

**\$45 PER PERSON**

~ 1<sup>ST</sup> ~

**SALMON SASHIMI** (DF) (GFO)  
SAN MARTINO NV / PROSECCO / ITALY

~ 2<sup>DN</sup> ~

**CAVIAR PASTA**  
PIKE & JOYCE / PINOT GRIS / SA

~ 3<sup>RD</sup> ~

**FISH / SEAFOOD OF THE DAY**  
ROSILY VINYARD / CHARDONNAY / WA

~ 4<sup>TH</sup> ~

**DUCK BREAST** (DF) (GF)  
(Add FOIE GRAS - Limited Offer + \$10)  
LE FRAGHE / BARDOLINO / ITALY

~ 5<sup>TH</sup> ~

**BEEF TENDERLOIN STEAK** (DF) (GFO)  
XANADU / DJL CABERNET SAUVIGNON / WA

~ 6<sup>TH</sup> ~

**BLACK SESAME GELATO** (GF)  
UMENYADO / LYCHEE SAKE / JAPAN

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**