

OMAKASE 6 COURSE

(AVAILABLE ENTIRE TABLE ONLY / NO ENTERTAINMENT CARD ACCEPTED)

\$100 PER PERSON

CHEF'S SELECTED FIXED TASTING COURSE

WINE PAIRING

(OPTIONAL)

\$55 PER PERSON

~ 1ST ~

SASHIMI / COLD OF THE DAY

SAN MARTINO NV / PROSECCO / ITALY

~ 2^{DN} ~

CAVIAR PASTA

XANADU / DJL SAUVIGNON BLANC SEMILLON / WA

~ 3RD ~

FISH / SEAFOOD OF THE DAY

PIKE & JOYCE / PINOT GRIS / SA

~ 4TH ~

TERIYAKI CHICKEN

LE FRAGHE / BARDOLINO / ITALY

~ 5TH ~

BEEF TENDERLOIN STEAK

(Add FOIE GRAS - Limited Offer + \$12)

XANADU / DJL CABERNET SAUVIGNON / WA

~ 6TH ~

MATCHA GREEN TEA GELATO

UMENYADO / RINGO-SHU (APPLE SAKE) / JAPAN

EXTRA

(ALL EXTRA DISHES ARE SERVED AS THEY ARE READY)

CAVIAR PASTA	22	EDAMAME	6	TEMPURA PURPLE POTATO CHIPS	7
CREAM CRAB CROQUETTE	3EA	RICE	3	MISO SOUP	3

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