

## COURSE OPTION

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

**OSUSUME 3 COURSE \$75 PER PERSON**  
ANY 2 ENTREES & 1 MAIN

### ~ Entrée ~

SPECIAL OF THE DAY (LIMITED OFFER)  
PLEASE CHECK OUR BLACKBOARD OR ASK YOUR WAIT PERSON

SASHIMI / COLD OF THE DAY (FRESH/COLD)  
PLEASE CHECK OUR BLACKBOARD OR ASK YOUR WAIT PERSON

FISH / SEAFOOD OF THE DAY  
PLEASE CHECK OUR BLACKBOARD OR ASK YOUR WAIT PERSON

NASU DENGAKU (LIMITED OFFER) (VG) (GF)  
TWICE COOKED NASU (EGG PLANT), FRESH GREENS, SESAME SEEDS, SWEET DENGAKU MISO

CAVIAR PASTA  
OUR SIGNATURE DISH, ANGEL HAIR, MIXED TOBICO CAVIAR, ONION MUSHROOM CREAM SAUCE

TERIYAKI CHICKEN (DF) (GFO)  
CLASSIC TERIYAKI CHICKEN, ONSEN SOFT EGG, FRESH GREENS, NINE'S TERIYAKI SAUCE

### ~ 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

BEEF TENDERLOIN STEAK (DF) (GFO)  
GRILLED TENDERLOIN STEAK (MR-M), TEMPURA PURPLE POTATO CHIPS, GREENS, BALSAMIC REDUCTION (Add FOIE GRAS - Limited Offer + \$12)

## DESSERT

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

MANGO SORBET & FRUIT (VG) (GF) 6

GREEN TEA MATTCHA GELATO (GF) 6

## 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

(GF) = GLUTEN FREE  
(V) = VEGETARIAN

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

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

(DFO) = DAIRY FREE OPTION

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