

OMAKASE 6 COURSE

(Available Entire Table Only / No Entertainment Cards Accepted)

\$100 per person

CHEF'S SELECTED FIXED TASTING 6 COURSE

WINE PAIRING

\$53 per person

SAMPLE MENU

SASHIMI (DF) (GFO)

CHEF'S SELECTED SASHIMI, AVOCADO, PEAR, TOBICO CAVIAR MAYO

San Martino Prosecco / Italy

CAVIAR PASTA (LARGE SIZE + \$10)

ANGEL HAIR, TOBICO CAVIAR, MUSHROOMS, ONION, PARMESAN, CREAM SOY REDUCTION

Stella Bella Semillon Sauvignon Blanc / Margaret River

FISH OF THE DAY

Pike & Joyce Pinot Gris / SA

LAMB RIB (DFO) (GF)

CHICKPEA, BEANS & PUMPKIN SALAD, MINT, YOGURT, PLUM MISO

Rosily Vineyard Merlot / Margaret River

BEEF TENDERLOIN STEAK (DFO) (GFO)

POTATO, MUSHROOM, GREENS, CREAMY GARLIC SOY

Via Caves Cabernet Merlot / Margaret River

MATCHA GREEN TEA GELATO

(CHEESECAKE OPTION + \$5)

Umenoyado Ringo Apple Sake / Nara Japan

(GF) = GLUTEN FREE

(GFO) = GLUTEN FREE OPTION

(DF) = DAIRY FREE

(DFO) = DAIRY FREE OPTION

(V) = VEGETARIAN

(VG) = VEGAN

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

TOKUTOKU 2 COURSE

\$58 per person

YOUR CHOICE OF ANY 1 ENTRÉE & 1 MAIN

OSUSUME 3 COURSE

\$78 per person

YOUR CHOICE OF ANY 2 ENTRÉES & 1 MAIN

SAMPLE MENU

ENTRÉE

SPECIAL OF THE DAY

PLEASE SEE SPECIAL MENU OR ASK YOUR WAIT PERSON

SASHIMI (DF) (GFO)

CHEF'S SELECTED FRESH SASHIMI, AVOCADO, PEAR, TOBICO CAVIAR MAYO

RENCON-LOTUS 'SHINJO' SOUP (VG)

RENCON LOTUS PASTE, YUBA BEAN CURD, EDAMAME, GINNAN NUT, KONBU BROTH

NASU DENGAKU (VG) (GF)

TWICE COOKED EGGPLANT, ZUCCHINI, PICKLED RADISH, DENGAKU SWEET MISO

CAVIAR PASTA (LARGE SIZE + \$10)

ANGEL HAIR, TOBICO CAVIAR, MUSHROOMS, ONION, PARMESAN, CREAM SOY REDUCTION

MAIN

FISH OF THE DAY

PLEASE SEE SPECIAL MENU OR ASK YOUR WAIT PERSON

KINOCO PASTA (VG)

ANGEL HAIR, MIXED MUSHROOMS, SPICED SEAWEED, SHISO SOY

LAMB RIB (DFO) (GF)

CHICKPEA, BEANS & PUMPKIN SALAD, MINT, YOGURT, PLUM MISO

BEEF TENDERLOIN STEAK (+ \$3) (DFO) (GFO)

POTATO, MUSHROOM, GREENS, CREAMY GARLIC SOY

DESSERT

CHEESECAKE 10
WALNUTS, CARAMEL, BLUE CHEESE DUST

MATCHA GREEN TEA GELATO 7

MANGO SORBET & FRUIT (DF) 7

EXTRA

EDAMAME (DF) (GF) 6

TEMPURA PURPLE POTATO CHIPS (DF) 7

CREAM CRAB CROQUETTE 3 EA

MISO SOUP (DF) 3

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(VG) = VEGAN

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