

## TOKUTOKU 2 COURSE

\$55 per person

YOUR CHOICE OF ANY 1 ENTRÉE & 1 MAIN

## OSUSUME 3 COURSE

\$75 per person

YOUR CHOICE OF ANY 2 ENTRÉES & 1 MAIN

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### SAMPLE MENU

#### ENTRÉE

##### SASHIMI OF THE DAY

PLEASE SEE SPECIAL MENU OR ASK YOUR WAIT PERSON

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##### VEGETABLE SUI-GYOZA (SOUP) (VG)

VEGETABLE DUMPLINGS, WAKAME SEAWEED, ASIAN GREENS, CHILLI GARLIC CONDIMENTS, DASHI BROTH

##### NASU EGGPLANT SALAD (COLD) (VG)

OHITASHI MARINATED EGGPLANT, AVOACADO, INARI BEAN CURD, SANSAI, SPRIN ONION & COS, SESAME SEEDS, CHILLI MISO, WASABI CITRU SOY DRESSING

##### 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)

BRASIDE LAMB RIBS, CHICKPEA, BEANS & PUMPKIN SALAD, MINT, YOGRUT, PLUM MISO

##### BEEF SIRLOIN (+ \$3) (DF)

GRILLED, SLICED BEEF SIRLOIN (200g / MD), TEMPURA KAKIAGE POTATO, GARLIC ONION SOY

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#### 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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(GF) = GLUTEN FREE

(GFO) = GLUTEN FREE OPTION

(DF) = DAIRY FREE

(DFO) = DAIRY FREE OPTION

(V) = VEGETARIAN

(VG) = VEGAN

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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

## OMAKASE 6 COURSE

(Available Entire Table Only / No Entertainment Cards Accepted)

**\$95 per person**

CHEF'S SELECTED FIXED TASTING 6 COURSE

### WINE PAIRING

**\$50 per person**

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### SAMPLE MENU

#### SASHIMI (DF) (GFO)

CHEF'S SELECTED SASHIMI OF THE DAY

*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)

BRAISED LAMB RIB, CHICKPEA, BEANS & PUMPKIN SALAD, MINT, YOGURT, PLUM MISO

*Rosily Vineyard Merlot / Margaret River*

#### BEEF SIRLOIN (DF)

GRILLED, SLICED BEEF SIRLOIN (MD), TEMPURA KAKIAGE POTATO, GARLIC ONION SOY

*Via Caves Cabernet Merlot / Margaret River*

#### MATCHA GREEN TEA GELATO

(CHEESECAKE OPTION + \$5)

*Umenoyado Ringo Apple Sake / Nara Japan*

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## **SPECIALS**

(LIMITED OFFER)

### **SAMPLE MENU**

(SPECIALS changes frequently with seasonal availability)

#### **SASHIMI OF THE DAY** (ENTRÉE)

SALMON & SCALLOP SASHIMI (DF) (GFO)

FRESH TASMANIAN SALMON, HOKKAIDO SCALLOP, IKURA CAVIAR, SHISO BASIL SOY

SPICY TUNA SASHIMI (DF)

MARINATED TUNA SASHIMI, AVOCADO, HERBED ONION SALAD, SPICY TOM-YUM SAUCE,  
TOBICO CAVIAR MAYO

#### **SPECIAL OF THE DAY** (ENTRÉE)

BEEF TATAKI (COLD) (DFO)

LIGHT GRILLED BEEF (RARE), HERBED SALAD, BLUE CHEESE DUST, PLUM MISO,  
WASABI SOY DRESSING

YELLOWTAIL & SCALLOP (DF)

GRILLED YELLOWTAIL, SCALLOP, CHASOBA GREEN TEA NOODLE SALAD,  
CHILLI MISO, ONION DRESSING

CHICKEN TERIYAKI (DF)

MIRIN BRAISED CHICKEN, ARTICHOKE & GREEN SALAD, MAYO, TERIYAKI SAUCE

#### **FISH OF THE DAY** (MAIN)

BARRAMUNDI & PRAWN (DFO) (GFO)

MIRINATED GRILLED BARRAMUNDI & PRAWNS,  
BEAN SHOOT & PICKLED RADSHI SALAD, CREAMY SESAME DRESSING