



OMAKASE PREMIUM

CHEF'S SPECIAL 7 COURSE from \$120 pp

Our chef will arrange a special tasting course menu for your special occasion
Optional Sake / Wine Pairing from \$60 per person

(48 hours advanced bookings essential / Please mention **OMAKASE 7** when you make a booking)

Sample Menu

Oyster, Uni, Ikura, Seaweed, Ginger Sake Dressing

Masumi Kuro Ginjo / Nagano Japan

Hokkaido Scallop & Freo Octopus Sashimi, Herbed Salsa, Yuzu Soy

San Martino Prosecco / Italy

Smoked Duck Breast, Citrus Fruit & Rocket, Sesame, Plum Miso

Pike & Joyce Pinot Gris / SA

Signature Dish - Tobico Caviar Pasta

Stella Bella Semillon Sauvignon Blanc / Margaret River

Crispy Tempura Anago (ocean eel) & Prawn, Dashi Dipping

Masumi Kuro Ginjo / Nagano Japan

Lamb Backstrap Steak, Potato, Shimeji, Balsamic Soy

Via Cave Cabernet Merlot / Margaret River

Tiramisu

Umenoyado Lychee Sake / Nara Japan