

## Sample Menu

### OSUSUME 3 COURSE

**\$77 pp**

#### **YOUR CHOICE OF 3 COURSE**

(Available for entire table)

Please note that dietary requirements will be limited and we are unable to change dishes with short (on the day) notice

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#### Entrée 1

SALMON SASHIMI (DF) (GFO)

TASMANIAN FRESH SALMON SASHIMI, CONDIMENT, LIME ZEST, YUZU PONZU

OR

SUI-GYOZA (SOUP) (VG)

STEAMED SOY BEAN GYOZA DUMPLING, WAKAME, SANSAI, GREENS, KONBU DASHI BROTH

#### Entrée 2

CAVIAR PASTA (DOUBLE + \$10)

MIXED TOBICO CAVIAR, MUSHROOMS, ONION, PARMESAN, CREAM SOY REDUCTION

OR

SHIMEJI PASTA (VG)

SPAGHETTI, SHIMEJI & MIXED MUSHROOMS, SEAWEED, RED GINGER, SHISO BASIL SOY

#### Main

OCEANS (DF) (GF)

GRILLED BURRAMUNDI, SCALLOP, PRAWN, GARI GINGER, PLUM MISO

OR

BEEF SIRLOIN STEAK (DF) (GFO)

GRILLED SIRLOIN STEAK (200g / MD), TEMPURA CHIPS, GREENS, GARLIC SOY (UPGRADE TENDERLOIN 150g + \$10)

### OMAKASE 6 COURSE

**\$88 pp**

#### **CHEF'S SELECTED FIXED 6 COURSE**

(Available for entire table)

NO ENTERTAINMENT CARD ACCEPTED / MULTIPLE COURSE WILL BE SERVED TOGETHER AFTER 8PM ORDERING

Please note that dietary requirements will be limited and we are unable to change dishes with short (on the day) notice

#### **WINE PAIRING (5) \$45 pp / ALL SAKE (5) \$55 pp**

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SUI-GYOZA (SOUP) (VG)

STEAMED SOY BEAN GYOZA DUMPLING, WAKAME, SANSAI, GREENS, KONBU

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SALMON SASHIMI (DF) (GFO)

TASMANIAN FRESH SALMON SASHIMI, CONDIMENT, LIME ZEST, YUZU PONZU

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CAVIAR PASTA

(MINI TASTING SIZE / DOUBLE SIZE + \$5)

MIXED TOBICO CAVIAR, MUSHROOMS, ONION, PARMESAN, CREAM SOY REDUCTION

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OCEANS (DF) (GF)

GRILLED BURRAMUNDI, SCALLOP, PRAWN, GARI GINGER, PLUM MISO

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BEEF SIRLOIN STEAK (DF) (GFO)

GRILLED SIRLOIN STEAK (MD), TEMPURA CHIPS, GREENS, GARLIC SOY (UPGRADE TENDERLOIN + \$5)

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MANGO SORBET (VG)

(CHEESECAKE OPTION + \$5)

### **DESSERT**

MANGO SORBET (VG)	7
MATCHA GREEN TEA GELATO	7
CHEESECAKE	10
WALNUT, CARAMEL, BLUE CHEESE	

### **SNACK / SIDE**

EDAMAME (DF) (GF)	6
TEMPURA CHIPS (DF)	7
MISO SOUP (DF)	3
CREAM CRAB CROQUETTE	3 ea

(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION  
(DF) = DAIRY FREE (DFO) = DAIRY FREE OPTION  
(V) = VEGETARIAN (VG) = VEGAN

PLEASE NOTE THAT MENU & PRICE WILL BE REVIEWED AND CHANGED WITHOUT NOTICE  
PRICES INCLUSIVE G.S.T / NO SEPARATE BILLS / EFTPOS, VISA, MASTERCARD, AMEX ACCEPTED  
BYO \$5 PP (ALCOHOL ONLY / EXCEPT SAKE), DECANTER \$5 EA, EXTRA GLASS \$2 EA  
BYO CAKE \$ 5.00 PER CAKE + \$1.00 PER PERSON / BYO CAKE \$5 per Cake + \$1 per person

**PROSECCO**

	G / B
TRENTHAM NV THE FAMILY PROSECCO NSW	10 / 36
SAN MARTINO PROSECCO EXTRA DRY ITALY	12 / 46

**BELLINI**

PLUM -SAKE BELLINI	14
APPLE -SAKE BELLINI	14
YUZU -SAKE BELLINI	14
LYCHEE -SAKE BELLINI	14
MANDARIN -SAKE BELLINI	14

**WHITE WINE**

	G / B
ROSILY VINEYARD SEMILLON SAUVIGNON BLANC WA	12 / 50
COFFELE CASTEL CERINO SOAVE CLASSIC DOC ITALY	60
PIKE & JOYCE PINOT GRIS SA	14 / 58
BELLARMINE WINES RIESLING (AKA AUSLESE) WA	12 / 50
VIA CAVES CHARDONNAY WA	12 / 50

**RED WINE**

BELLARMINE PINOT NOIR WA	14 / 58
LE FRAGHE BARDOLINO ITALY	78
ROSILY VINEYARD SHIRAZ WA	14 / 55
TIM ADAMS LADERA TEMPRANILLO SA	60
VIA CAVES CABERNET SAUVIGNON WA	12 / 50

**BEER**

ASAHI SUPER DRY 5%	9
KIRIN ICHIBAN 5%	9
YEBISU PREMIUM (CAN 5%)	13
YOYOGI PALE ALE (CRAFT BEER) (CAN 5%)	11

**SAKE**

	G (100ml) / B (720ml)
RIHAKU TOKUBETSU JUNMAI (RICH / SEMI SWEET)	18 / 115
DENSHIN YUKI JUNMAI GINJO (LIGHT / DRY)	16 / 95
HYAKUMOKU JUNMAI GINJO (RICH / SWEET)	24 / 150
DASSAI 45 JUNMAI DAIGINJO (SEMI DRY / FRUITY)	16 / 98
KUBOTA JUNMAI DAIGINJO (SEMI DRY / ELEGANT AROMA)	16 / 100

**FRUIT SAKE**

	G (100ml) / B (720ml)
HOKOSUGI NIGORI YUZU	17 / 110
UMENOYADO PLUM	16 / 105
UMENOYADO APPLE	17 / 110
UMENOYADO LYCHEE	16 / 105
UMENOYADO MANDARIN	17 / 110

**NON-ALCOHOL**

BOTTLED WATER (750ml) SPARKLING / STILL	8
SOFT DRINK PEPSI / PEPSI MAX / LEMONADE / LEMON, LIME & BITTER	4
JAPANESE GENMAI TEA	4