

SAMPLE MENU

OSUSUME 3 COURSE

\$80 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

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

\$90 pp

CHEF'S SELECTED FIXED 6 COURSE

(Available for entire table)

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

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WINE PAIRING (5) \$48 pp / ALL SAKE (5) \$58 pp

SUI-GYOZA (SOUP) (VG)

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

SALMON SASHIMI (DF) (GFO)

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

CAVIAR PASTA

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

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

OCEANS (DF) (GF)

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

BEEF SIRLOIN STEAK (DF) (GFO)

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

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

TRENTHAM NV THE FAMILY PROSECCO NSW	G / B
	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

ROSILY VINEYARD SEMILLON SAUVIGNON BLANC WA	G / B
	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	4
PEPSI / PEPSI MAX / LEMONADE / LEMON, LIME & BITTER	
JAPANESE GENMAI TEA	4