



Omakase - Natsu-

Sakura Oyster

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“Isobemaki” Vinegared Mackerel, Seaweed

-

Lobster Sando

-

Kinmon ‘X3 Rose’ Junmai | Akita, JPN

-

“Purple Rain” Smoked Scampi

Tentak Organic Junmai Ginjo | Tochigi, JPN

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“Chawanmushi” Spring Onion, Blue Swimmer Crab

Bodaimoto Nigori Junmai Nigori | Okayama, JPN

-

“Sushi” Chef Selection

10 pieces

Kinpou Junmai Ginjo | Fukushima, JPN

-

“Monochrome” Black Ink Soup

Hattanso Junmai Ginjo Muroka Genshu | Hiroshima, JPN

-

“Monaka” White Chocolate, Blueberry, Vegemite

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Tea or Coffee

Please notify our staff for any allergies and dietary requirements prior to ordering.

Our menu contains allergens and has been prepared in a kitchen that handles potential allergens. Whilst all reasonable efforts are made to meet your dietary needs, we cannot guarantee that our food will be completely allergen free.

On Weekends and Public Holidays, a 10% Service charge applies



Tasting Menu - Natsu-

Baked Oyster, Truffled Wagyu

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“Egg Tofu” Shrimp, Mullet Roe

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Smoked Tuna Tataki

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Bodaimoto Nigori Junmai Nigori | Okayama, JPN

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Sashimi

Kinpou Junmai Ginjo | Fukushima, JPN

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“Surinagashi” Asparagus, Dried Scallop

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“Cocoon” Crocodile, Ume Velouté Sauce

Tentak Organic Junmai Ginjo | Tochigi, JPN

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Rice malt Kumamoto Wagyu, Mustard Foam

Yamabuki Gold Long-aged sake | Akita, JPN

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“Kanten” Chrysanthemum, Green Kiwi

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“Nigiri” Sushi

Hattanso Junmai Ginjo Muroka Genshu | Hiroshima, JPN

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“Mizu Shingen-mochi” Raindrop, Soybean, Mascarpone

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