

## **Chef Tasting Menu 68 PP**

### **Entrée**

#### **Miso Soup**

Seaweed, Tofu, Spring Onion

#### **Hamachi**

Hiramasu Kingfish carpaccio, shoyu truffle vinaigrette, micro wakame

#### **Pork Gyoza**

Handmade Gyoza, shredded cabbage, spring onion, kimchi mayo

#### **Assorted Sushi & Sashimi Plate**

Salmon, Tuna, Chef's selection, Sushi Maki

### **Main**

#### **Tempura Plate**

Ebi prawn, seasonal vegetable

#### **Miso Aged Pure Prime Porterhouse**

**Or**

#### **Sher Wagyu Eye Rump Full Blood MS9+ (+5PP)**

Koj, miso honey, crispy chips, teriyaki sauce

### **Side**

#### **Potato Wedges**

Twice-cooked, hand cut baby potatoes, wasabi salt, shichimi mayo

### **Dessert**

#### **Green Tea Ice Cream**

Matcha meringue, Chantilly cream, mixed berry coulis, fresh berries

This menu is designed for the whole table to have the same dining experience.  
Minimum for 2 people.

## **Smalls**

### **Miso Soup 4.5**

Silken tofu, seaweed, spring onion

### **Chargrilled Edamame 5.5**

Garlic oil, soy, mirin, shiso salt

### **Pork Gyoza (4PC) 12**

Shredded cabbage, kimchi mayo, spring onion

### **Agedashi Tofu (3PC) 10.5**

Crispy tofu, hot dashi broth, spring onion

### **Miso Yaki Eggplant 16**

Yuzu miso, bonito flakes, spring onion

### **Chicken Lollipops 16**

Free Raged Hazeldenes Chicken ribs, kimchi honey, sesame

### **Karrage Chicken 18**

Free Raged Chicken thigh, black sesame paste, aonori, cabbage

### **Vegetable Spring rolls 14**

Asian vegetable, bamboo shoots, mushroom, mixed leaves, sesame dressing

### **Hamachi 19**

Hiramasa kingfish carpaccio, shoyu truffle vinaigrette, micro wakame

### **Char Grilled Squid 19**

Char grilled squid, rocket, daikon, miso vinaigrette

## **SASHIMI & SUSHI**

### **Assorted Sashimi 6PC/12PC 18/34**

Soy aged Tuna, Salmon and Chef's choice

### **Salmon Toro 4PC (limited daily) 16**

Salmon Belly nigiri, lightly torched, lemon, scallion

### **California Roll 14**

Crab meat, avocado, tobiko

### **Salmon Roll 14**

Salmon, tobiko, avocado, spring onion

### **Spicy Tuna Roll 17**

Tuna, Avocado, shiso, spicy mayo, shichimi

### **Soft Shell Crab Roll 17**

Tempura Soft Shell Crab, Pickled daikon, cucumber

### **Tempura Prawn Roll 17**

Tempura Tiger Prawn, avocado

### **Crispy Chicken Roll 14**

Crispy chicken, cucumber

### **Vegetable Roll 10**

Avocado, cucumber

## **Tempura**

### **Ebi Tempura (6PC) 26**

Tiger Prawns, daikon, ginger, kombu sauce

### **Vegetable Tempura 18**

Seasonal vegetables, daikon, ginger, kombu sauce

## **MAINS**

### **Saikyo Yaki Salmon 26**

3 Day miso marinated Atlantic Salmon, seasonal vegetable

### **Chargrilled Chicken Thigh 28**

Free Ranged, Miso, green leaves, yuzu honey glaze

### **Master Stock Braised Pork Belly 30**

Free ranged, Assorted Asian mushroom, spinach, potato mash, Japanese black vinegar

### **Miso Aged Pure Prime Porterhouse 35**

Koji, crispy homemade chips, teriyaki sauce, Japanese mustard

### **Sher Wagyu Eye Rump Full Blood MS9+ 46**

Koji, crispy homemade chips, teriyaki sauce, Japanese mustard

## **Sides and Salad**

### **Seaweed Salad 14**

3 types of seaweed, mooli, cucumber, cherry tomato, lotus chips, ginger sesame dressing

### **Spinach Salad 10**

Asian mushroom, spinach and goma-ae dressing

### **Potato Wedges 10**

Twice-cooked, hand cut baby potatoes, wasabi salt, shichimi mayo

### **Steamed Sesame Rice 4.5**

Japanese Premium Sushi Rice

## **Dessert**

### **Yuzu White Chocolate Cheesecake 12**

Deconstructed cheesecake, Oreo soil, fresh berry gel, orange zest, white chocolate

*Sake pairing: Oimatsu Shuzo Suppai Kabosu (sour citrus) 13*

### **Green Tea Ice Cream 12**

Matcha meringue, Chantilly cream, berry coulis, fresh berries

*Sake pairing: Saito Shuzu Yuzushu 13*

### **HojiCha Crème Brulee 12**

Hojicha crème brulee, ice cream, fresh berries

*Sake pairing: Kokuto Umeshu 11*

*Osaka prefecture, blended ume with brown sugar, rum and black vinegar*

### **Kids Ice Cream 7**

## **Coffee & Tea**

### **Organic Filtered Coffee 5.5**

*Certified organic coffee from Papua New Guinea, slow roasted to a medium brown color which displays good acidity and body with caramel and nutty flavors*

### **Australian Sencha 5**

*Organic Sencha, imported Japanese bush, Australian grown, very aromatic*

### **Gen Mai Cha 5**

*Japanese Green tea, with roasted rice, light infusion with a nutty flavor*

### **Cherry Blossom and Jasmine 5.5**

## **Express Lunch**

(All lunch sets come with miso soup, pickles and sesame rice)

### **Chirashi Bowl 22**

Variety seafood sashimi, sushi rice, fresh vegetables, pickled ginger, tobiko

### **Tempura Bento 20**

Tiger prawn, seasonal vegetable, kombu sauce

### **Karaage Chicken 20**

Free Raged, sesame paste, sweet soy, Japanese mayonnaise, bonito flakes

### **Vegetarian Bento 18**

Grilled eggplant, tofu, yuzu miso, spring onion