



(SIGNATURE BANQUET 129PP)

minimum 2 people

Edamame, nori, chilli

Yellowfin tuna, bonito bread, bottarga

Hiramasa kingfish, white ponzu, squash

Charcoal king prawns, red yuzu koshō

Agebitashi eggplant, tomato kaeshi, sesame

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Prawn and scallop ravioli, hotaru ika, tobiko

Tamari braised beef, dashi kolhrabi, gremolata

Sweet potato, goat curd, black truffle furikake

Cabbage salad, rocket, ginger

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Mochi sorbetto

Chocolate purin, rhubarb, shiso

1.5% Surcharge on all credit cards. 1.65% Surcharge on amex. Groups of 7 guests and above will be required to dine on our banquet menu. A discretionary service charge of 10% will be added to the final bill for groups of 7 and above. 12.5% Surcharge applies on sundays and a 15% surcharge applies on public holidays which negates the large group service charge. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.



(CLASSIC BANQUET 89PP)

minimum 2 people

Edamame, nori, chilli

Hiramasa kingfish, white ponzu, squash

Quail karaage, burnt capsicum agrodolce, daikon

Agebitashi eggplant, tomato kaeshi, sesame

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Mushroom gigli, black pepper, miso

Rare breed pork cutlet, karashi fig jam, radicchio

Cabbage salad, rocket, ginger

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Mochi sorbetto

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