



(FESTIVE FEAST 139PP)

minimum 2 people

Pickled zucchini, shiso, layu

Saiko sashimi plate, wasabi, dashi soy

Wagyu tartare, beef fat potatoes, smoked daiko

Charcoal king prawns, red yuzu kosho

Roasted eggplant, tomato miso, whipped tofu

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Prawn and scallop ravioli, hotaru ika, tobiko

Market fish, charred greens, yuzu butter

Steamed koshihikari rice

Cabbage salad, rocket, ginger

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Mochi sorbetto

Peach & momoshu kakigori

(SUPPLEMENTS)

Upgrade your main to Hibachi wagyu,
green peppercorn tare, eschalot + 11PP

+ Sydney rock oysters, tomato vinegar, wasabi 7ea

+ Yellowfin tuna, bonito bread, bottarga 9 ea

+ Shio kombu bread, garlic seaweed butter 7.5ea

Please note this is a sample menu subject to change. Offer available from 1st November to 31st December.
1.65% Surcharge on all credit cards. 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.