



Edamame, nori, chilli 9

Shio kombu bread, cultured butter 6ea

Sydney rock oysters, lemonade fruit, sake 6.5ea

Sashimi, ginger, wasabi (16 pcs) 45

Hiramasa kingfish, white soy, cucumber 27

Hokkaido scallop, green apple, milk 25

Yellowfin tuna, bonito bread, bottarga (2 pcs) 18

Wagyu tataki, la-yu, horseradish 32

Spring tempura, citrus dashi emulsion 22

Tako-tori skewer, nduja 15ea

Swordfish katsu sando, nori, umeboshi 16ea

Charcoal king prawns, red yuzu koshō 16ea

Spanner crab chawanmushi, asparagus, ikura 31

Agebitashi eggplant, tomato kaeshi, sesame 25 

Duck ravioli, brown butter, ponzu, sansho 32

Aglie e olio spaghetti, spanner crab, togarashi 38

Green miso mafaldine, edamame, goma 26

Poached market fish, ebi butter, shiso 52

Koji chicken, soba cha mash, thyme tare 48

Hibachi wagyu, shoyu jus, black garlic 68

Charred Roman beans, barley miso, furikake 17

Mushroom don, pecorino, black pepper 21

Cabbage salad, rocket, ginger 14

( CLASSIC BANQUET 89PP )

Edamame, nori, chilli

Hiramasa kingfish, white soy, cucumber

Tako-tori skewer, nduja

Agebitashi eggplant, tomato kaeshi, sesame

—

Green miso mafaldine, edamame, goma

Koji chicken, soba cha mash, thyme tare

Cabbage salad, rocket, ginger

—

Mochi sorbetto

( SIGNATURE BANQUET 129PP )

Edamame, nori, chilli

Yellowfin tuna, bonito bread, bottarga

Hiramasa kingfish, white soy, cucumber

Charcoal king prawns, red yuzu koshō

Agebitashi eggplant, tomato kaeshi, sesame

—

Duck ravioli, brown butter, ponzu, sansho

Hibachi wagyu, shoyu jus, black garlic

Charred Roman beans, barley miso, furikake

Cabbage salad, rocket, ginger

—

Mochi sorbetto

Chocolate purin, pear, mirin