
TASTING MENU

(Available for complete tables only)

Set Shared Menu 74pp
Beverage Match 45pp

Hokkaido scallops sashimi, nori, celery, fingerlime
2016 Riesling, Von Winning – Pfalz, Germany

Smoked salmon sashimi, Ponzu, dill cream
2016 Pinot Grigio, Marco Felluga 'Russiz Superiore' Collio – Friuli, Italy

Pork dumplings, umeboshi plum, dashi, chilli oil
Mukai Shuzo 'Ine Mankai' Junmai Genshu – Kyoto, Japan

Hapuka, crab sauce, black rice
2016 Chardonnay Indigo Vineyard 'McNamara', Beechworth, Australia

Wagyu beef, crispy kale, grated daikon, yuzu pepper sauce
Japanese garden salad, Amazake dressing
2015 Tempranillo, Musso – Castilla, Spain

Plum wine sabayon, confit strawberries, crumble, lychee
MIO Sparkling Sake, Nada - Japan

SWEETS

Plum wine Sabayon, confit strawberries, crumble, lychee granita 16
Coconut blancmange, salt ice cream, passionfruit mochi, yuzu meringue 16
Green tea tart, Azuki cream 2.50 each

PLEASE NOTE 2% surcharge on all card payments. Maximum 2 card split payments



MENU

Freshly shucked Oysters, apple dashi, shiso* 18
Snacks – Edamame, crackling, pickled baby carrots* 12
Beef tartlettes, Sichuan, chili mayo 10

Crisp saltbush and chilli* 16
Tempura corn, smoked corn puree and black salt* 14
Hokkaido scallop sashimi, nori, celery, finger lime* 25
Smoked salmon sashimi, Ponzu, dill cream* 19
Kataifi prawns, tomato, balsamic 18
Pork dumplings, umeboshi plum, dashi, chilli oil 16
Fried eggplant, chilli, leek, ginger dressing* 16
Kangaroo tartare, pickled daikon, apple, cured egg yolk, rice cracker* 21

Cold Soba noodle, seared scallops, eggplant, Kombu herb, Enoki 18
Mushroom, buckwheat, soft egg, shio koji* 21
Charred duck breast, truffle confit mushrooms, teriyaki sauce* 36
Hapuka, crab sauce, black rice* 36
Black Angus short rib, Ume pepper 39
Slow cooked pork belly, red miso, karashi mustard, fennel* 32
Wagyu beef, crispy kale, grated daikon, yuzu pepper sauce 42

Japanese garden salad, Amazake dressing* 14
Koshihikari rice, shiitake, salmon roe 12

*Gluten Free available on request

Dietary requirements can be catered for. Although every possible care is taken to ensure that our menu items are allergy free, certain items may still contain traces of allergenic ingredients as they are prepared in a shared preparation and cooking environment. Please advise us if any allergies are severe.
