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## TASTING MENU

(Available for complete tables only)

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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, ITA*

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

Cone Bay barramundi, miso, lime, white radish  
*2016 Chardonnay Indigo Vineyard 'McNamara', Beechworth, VIC*

Wagyu beef, kale, turnip, grated daikon, yuzu pepper sauce  
Japanese garden salad, Amazake dressing  
*2017 Tempranillo, Oliviere Rivière 'Rayos Uva' - Rioja, Spain*

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

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## SWEETS

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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

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

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## MENU

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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 scallops sashimi, nori, celery, fingerlime*	25
Smoked salmon sashimi, Ponzu, dill cream*	19
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
Cone Bay barramundi, miso, lime, white radish	36
Slow cooked pork belly, red miso, karashi mustard, fennel*	32
Black Angus short rib, Ume pepper	39
Wagyu beef, kale, turnip, grated daikon, yuzu pepper sauce	42
Japanese garden salad, Amazake dressing*	14
Koshihikari rice, shiitake, salmon roe	12

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\*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.**

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