



## LUNCH OMAKASE

5 Courses chef's tasting menu

### CHAWANMUSHI 茶碗蒸し

Japanese egg custard, paradise prawn, shiitake mushroom, uni cream

### ZENSAI 前菜

Slowly cooked abalone  
Tofu skin wrapped snapper tempura  
Miso-yaki Pork loin  
Roast duck with umeboshi  
Persimmon Aemono

### SUSHI 寿司 & SASHIMI 刺身

Chef's choice daily best sushi & sashimi

### MAIN ご飯物

#### 1. Teriyaki chicken

Grilled chicken glazed with house made teriyaki sauce,  
\$110

#### 2. Black Cod

Miso marinated black cod with cabbage roll  
\$135

#### 3. A5 Kagoshima Wagyu

Grilled A5 Kagoshima wagyu steak with assorted veg  
\$150

Please choose one dish in above option

### DESSERT デザート

Japanese Monaka & House made Sorbet

### SAKE & WINE PAIRING \$65

- Please inform us dietary requirements before order
- Minimum order from 2 people



ありがとうございます

# A LA CARTE

## ENTREES

<b>Garlic Edamame</b> ニンニク 枝豆 GF/DF/V/VG	\$12
With salt, chilli flakes and crispy garlic	
<b>Agedashi Tofu</b> 揚げだし豆腐 GF/DF/V/VG	\$16
Deep fried soft tofu, fried bean curd pocket, vegetables and seasoned broth	
<b>Chicken Tasuta-Age</b> とりの竜田揚げ GF/DF	\$18
Deep fried marinated chicken with spring onion, side of tartare, yuzu salt, spicy teriyaki sauce	
<b>SA Oyster</b> 酢ガキ GF/DF	\$24
4 SA oysters with sake jelly, caviar, salmon roe	
<b>Tosatsu Scallop Yaki</b> 土佐酢ホタテ焼き GF/DF	\$24
Baked scallop with lightly vinaigrette sauce, onion, garlic, topped with caviar and salmon roe	
<b>King Prawn Tempura</b> エビ 天ぷら DF	\$24
Dedicated deep fried king prawn with matcha salt, dendashi (tempura sauce)	
<b>Tempura Moriwase</b> 天ぷら盛り合わせ DF/VO/VGO	\$32
Deep fried king prawn, white fish and assorted vegetables, matcha salt, dendashi (tempura sauce)	
<b>Wagyu Tataki</b> 和牛たたき GF/DF	\$32
Rolled wagyu tataki filled with wagyu tartar, fried garlic, caviar, deep fried enoki mushroom, black truffle sauce	

## SUSHI CHEF'S SPECIAL

<b>Scampi &amp; Caviar</b>	\$52
Scampi prawn, coconut uni sauce, French caviar, winter black truffle, cauliflower puree, sweet potato chip	
<b>Smoked Tataki</b>	\$36
Smoked Tuna & Bonito Tataki combination, soy yuzu dressing, micro herb mix	

## SUSHI & SASHIMI

<b>Seasonal Sushi 8</b> Chef's choice of daily best 8 pieces of sushi, Miso soup	\$88
<b>Sashimi Moriwase</b> Chef's choice of daily best Sashimi set	\$85
<b>Sushi &amp; Sashimi Moriwase S</b> Sushi & Sashimi Combination for 2 people	\$85
<b>Sushi &amp; Sashimi Moriwase L</b> Sushi & Sashimi Combination for 3-4 people	\$130
<b>Chirashi-don</b> Chef selected assorted sashimi with sushi rice, Miso soup	\$58

### Nigiri Sushi にぎり寿司

<b>Salmon(zuke)</b>	\$8	<b>Eel (Unagi)</b>	\$12
<b>Snapper(konbujime)</b>	\$8	<b>Toro (Tuna Belly)</b>	\$16
<b>Kingfish</b>	\$8	<b>Scampi prawn</b>	\$16
<b>Tuna Akami(zuke)</b>	\$9	<b>Paradise Prawn(zuke)</b>	\$14
<b>Ikura(Salmon Roe)</b>	\$12	<b>Uni -Sea urchin</b>	\$16
		<b>A5 Wagyu</b>	\$18

# A LA CARTE

## MAINS

<b>Premium Wagyu Combo</b> 和牛	Combination of A5 Kagoshima wagyu steak and +9 Kiwami wagyu katsu, Assorted veg with kiwi dressing cabbage salads	\$150
<b>Black Cod Saikyo</b> 銀だらの西京焼き GF/DF	Black Cod marinated in Saikyo(Kyoto sweet) miso for three days Banana capsicum tempura, vegetable cabbage roll	\$62
<b>Duck Breast Kaori</b> カモ香り焼き DF	Grilled duck breast with Japanese tare(dark sweet sauce), side of vegetable ageni(marinaded mixed veg), steamed vegetable	\$55
<b>Pork Miso-yaki</b> チキン照り焼き	Slowly cooked port belly and Miso marinated tender pork loin with sweet onion salad	\$42
<b>Una-Jyu</b> 鰻重 GF/DF	Two ways of cooked unagi (roasted and deep fried) with rice, topped with egg, spring onion, ginger, wasabi	\$48
<b>Chicken Teriyaki</b> チキン照り焼き GF/DF	Grilled chicken with teriyaki sauce, side of chef's selection of vegetables	\$35

- Add Bowl of rice and miso soup : +\$8

## FOR KIDS

<b>Chicken Teriyaki Rice</b> チキン照り焼き GF/DF	Grilled chicken with teriyaki sauce, side of chef's selection of vegetables and bowl of rice, miso soup	\$35
<b>Udon &amp; King Prawn Tempura</b> うどん DF	House made warm tsuyu soup base with udon noodles, side of japanese deep fried chicken	\$30

## DESSERTS

<b>Chestnut Fondant &amp; mousse with ice cream</b>		\$21
<b>Soufflé au fromage with ice cream</b>		\$21
<b>Chocolate Fondant with French vanilla ice cream</b>		\$21
<b>Ice cream Sanshu- mori</b> GF/DFO	chef's selection of three kinds house made ice cream set	\$18

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- 15% Surcharge apply on Public holiday



ありがとうございます