

Omakase - March / April 'Sushi Bar ONLY'

with sake matching 235

Nine courses of our chef's exclusive selection for the full sushi bar experience, chosen from a range of seasonal ingredients.
Enjoy the refined details and techniques.

Fresh oyster with nashi pear and radish
Grape sweet vinegared mackerel with muscat
Fermented kohlrabi with cured wagyu
Bodaimoto Nigori Junmai Nigori | Okayama, JPN

"Taro-wan" baby taro & apricot
Hourai Junmai | Gifu, JPN

Tasmanian southern rock lobster with miso duck egg yolk
Dassai 39 Junmai Daiginjo | Yamaguchi, JPN

Chef's special selection nigiri (10 pcs)
Senkin Morden Kamenoo Junmai Daiginjo | Tochigi, JPN
Dobin-mushi
Kinpou Junmai Ginjo | Fukushima, JPN

Blue rose granita

'Monaka' brown sugar ice cream sandwich
Tea / Coffee

Signature Dinner - March / April

180
with sake matching 235

A ten-course tasting menu featuring seasonal local produce and traditional Japanese techniques

Oyster boat

Prawn dumpling with vinegared miso bisque paste

Salt cured scallop in the green

Bodaimoto Nigori Junmai Nigori | Okayama, JPN

Blue cheese chawan-mushi

Premium sashimi of the day

Hourai Junmai | Gifu, JPN

“Senbei-san” dried blue swimmer crab, foie gras & truffle

Kinmon ‘X3 Rose’ Junmai | Akita, JPN

“Hoba-yaki” wagyu, enoki, red miso & soy egg yolk

Izumibashi Junmai Genshu | Ebina, JPN

Blue rose granita

Chef’s premium selection nigiri(3 pcs)

Senkin Morden Kamenoo Junmai Daiginjo | Tochigi, JPN

Bitter cherry semifreddo with soy creme anglaise

Tea / Coffee

Please notify our staff for any allergies and dietary requirements prior to ordering.
Our menu contains allergens and has been prepared in a kitchen that handles potential allergens.
Whilst all reasonable efforts are made to meet your dietary needs, we cannot guarantee that our food will be completely allergen free.
5% Tuesday to Saturday, 10% Sunday & 15% Public holiday service charge applies