

Omakase - July / August 'Sushi Bar ONLY'

220
with sake matching 275

Eight 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.

Nori Tsukudani Oyster with Egg White Snow
Kingfish Confit with Seaweed and Yuzu-ed Red Onion
Pistachio Crusted Salmon with Fresh Truffle
Bodaimoto Nigori Junmai Nigori | Okayama, JPN

Modern Mini Oden
Tentak Organic Junmai Ginjo | Tochigi, JPN

Lobster with Miso-cured Egg Yolk
Dassai 39 Junmai Daiginjo | Yamaguchi, JPN

Chef's special selection nigiri (10 pcs)
Izumo Dayori Junmai Ginjo | Shimane, JPN

Winter Melon Chawanmushi with house-made Aged Scallop
Kinpou Junmai Ginjo | Fukushima, JPN

"Monaka" Matcha Terrine with Wild Berries
Tea / Coffee

Signature Dinner - July / August

220
with sake matching 275

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

Kingfish Tart

Scampi with Steamed Turnip

Cured Kangaroo Tartare

Hattanso Muroka Genshu Junmai Ginjo | Hiroshima, JPN

Premium Sashimi of the day

Dassai 39 Junmai Daiginjo | Yamaguchi, JPN

Sweet Potato Mochi

Niku-jaga Gnocci

Kinmon 'X3 Rosé' Junmai | Akita, JPN

John Dee 9+ Wagyu with Onion Tomburi sauce & Vegetable purée

Yamabuki Gold Long-aged sake | Akita, JPN

Custard Apple Shooter with Yukari pearls

Chef's premium selection nigiri(3 pcs)

Kinpou Junmai Ginjo | Fukushima, JPN

Yuzu Pudding with Genmai-cha Ice Cream

Tea / Coffee



Scan to access our full a la carte menu

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