



Omakase 'Natsu'

Eight courses of our chef's exclusive selection for the full sushi bar experience, chosen from a range of seasonal ingredients

Sakura Oyster

Isobe-maki - *vinegared mackerel, seaweed*

Lobster Sando

Kinmon 'X3 Rosé' Junmai | Akita, JPN

Chawanmushi - *spring onion, blue swimmer crab*

Bodaimoto Nigori Junmai Nigori | Okayama, JPN

Purple Rain - *smoked scampi*

Tentak Organic Junmai Ginjo | Tochigi, JPN

Sushi - *chef's special selection 10 pieces*

Kinpou Junmai Ginjo | Fukushima, JPN

Monochrome - *black ink soup*

Hattanso Junmai Ginjo Muroka Genshu | Hiroshima, JPN

Monaka - *white chocolate, blueberry; vegemite*

Tea or Coffee

250 per person

315 with sake matching



Chef's Tasting Menu 'Natsu'

Ten courses of our chef's exclusive selection featuring seasonal local produce and traditional Japanese techniques

Baked Oyster - *truffled wagyu*

Egg Tofu - *shrimp, mullet roe*

Tataki - *smoked tuna*

Bodaimoto Nigori Junmai Nigori | Okayama, JPN

Sashimi - *chef's special selection*

Kinpou Junmai Ginjo | Fukushima, JPN

Surinagashi - *asparagus, dried scallop*

Cocoon - *crocodile, ume velouté sauce*

Tentak Organic Junmai Ginjo | Tochigi, JPN

Rice Malt Japanese Premium Wagyu - *mustard foam*

Yamabuki Gold Long-aged sake | Akita, JPN

Nigiri - *chef's selection sushi*

Hattanso Junmai Ginjo Muroka Genshu | Hiroshima, JPN

Mizu Shingen-mochi - *raindrop cake, soybean, mascarpone*

Tea or Coffee

220 per person

285 with sake matching



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.

Service charge of 5% on weekdays & Saturdays, 10% on Sundays, 15% on public holidays applies