



## Omakase 'Aki'

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

<i>Sakizuke Zensai</i>	Cured Scallop, Yuzu Vinegar, Nashi Pearl Chicken Breast, Chestnut Tofu, Truffle Hiramasa Miso Prosciutto, Fruity Vinegared White Soy Bodaimoto Nigori Junmai Nigori   Okayama, JPN
<i>Mushimono</i>	Burdock Root Chawanmushi, Sweet Shrimp Hattanso Junmai Ginjo Muroka Genshu   Hiroshima, JPN
<i>Mukozuke</i>	Steamed Australian Spanner Crab, Romesco Sauce Kinmon 'X3 Rosé' Junmai   Akita, JPN
<i>Sushi</i>	Chef's special selection 10 pieces Senkin 'Muku' Junmai Daiginjo   Tochigi, JPN
<i>Shirumono</i>	Dobin-mushi - Oyster, Olive, Mushroom Hakkaisan Tokubetsu Junmai   Nigata, JPN
<i>Amami</i>	Monaka - Dried persimmon, Walnut Soy Cream Cheese Tea or Coffee

250 per person  
315 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



## Chef's Tasting Menu 'Aki'

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

<i>Sakizuke</i>	<i>Mussel, Chrysanthemum Salad</i>
<i>Zensai</i>	<i>Autumn Eggplant, Anago, Tofu sauce</i> <i>Salted Salmon, Radish Yolk Vinegar</i> <i>Bodaimoto Nigori Junmai Nigori   Okayama, JPN</i>
<i>Mushimono</i>	<i>Dobin-mushi - Oyster, Olive, Mushroom</i> <i>Hakkaisan Tokubetsu Junmai   Nigata, JPN</i>
<i>Mukozuke</i>	<i>Scallop, Beef Tartare</i> <i>Senkin 'Muku' Junmai Daiginjo   Tochigi, JPN</i>
<i>Agemono</i>	<i>Pacific Saury, Japanese Pepper</i> <i>Tamagawa Junmai Muroka Nama Genshu   Kyoto, JPN</i>
<i>Yakimono</i>	<i>Mochi Wrapped Kumamoto Wagyu</i> <i>Kinmon 'X3 Rosé' Junmai   Akita, JPN</i>
<i>Hashiyasume</i>	<i>Umé Peppermint Rain</i>
<i>Sushi</i>	<i>Chef's selection 3pcs</i> <i>Izumo Junmai Ginjo   Shimane, JPN</i>
<i>Amami</i>	<i>Monaka Butter Sando</i> <i>Tea or Coffee</i>

220 per person  
295 with sake matching



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