



Omakase - Winter -

- *Sakizuke* -

Fresh Oyster - *Nori Jelly, Yuzu Mascarpone*

- *Zensai* -

Tasmanian Spanner Crab - *Avocado, Ikura, Shiso*

Hourai W 'Kamenoo' *Junmai Daiginjo Muroka Nama Genshu* | Gifu, JPN

- *Mushimono* -

Steamed Crispy Blue Cod - *Su-Miso Silverbeet*

Kinmon 'X3 Rosé' *Junmai* | Akita, JPN

- *Mukozuke* -

King George Whiting Kobu-jime - *Lavender Oroshi*

Dassai 39 *Junmai Daiginjo* | Yamaguchi, JPN

- *Sushi* -

Chef's special selection 10 pieces

Modern Senkin 'Omachi' *Junmai Daiginjo* | Tochigi, JPN

- *Shirumono* -

Dobin-Mushi - *Soy Milk Soup, Yuba Roll, Shimeji Mushroom*

Izumo *Junmai Ginjo* | Shimane, JPN

- *Amami* -

Monaka - *Yuzu Yogurt, Dark Chocolate*

Tea / 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



Kaiseki - Winter -

- *Sakizuke* -

The Bouquet - *Salmon Jerky, Seasonal Salad*

- *Zensai* -

Magical Garden - *Miso-cured Tofu, Handmade Rice Cracker*

Chawanmushi - *Oyster, Foie Gras Butter, Yuzu Meringue*

Hourai W 'Kamenoo' *Junmai Daiginjo Muroka Nama Genshu* | Gifu, JPN

- *Mushimono* -

Ochazuke - *White fish, Tofu Mochi, Genmai-cha*

Hakkaisan *Tokubetsu Junmai* | Nigata, JPN

- *Mukozuke* -

Hiramasa Kobu-jime - *Lavender Oroshi*

Dassai 39 *Junmai Daiginjo* | Yamaguchi, JPN

- *Agemono* -

Aka-Miso Soy Glazed Anago - *Tamago, Macadamia Rice*

Komagura 'Organic Yamadanishiki' *Tokubetsu Junmai* | Fukuoka, JPN

- *Yakimono* -

AUS Wagyu - *Fermented Raspberry Bordelaise sauce, Pickled Kohlrabi*

Niida Shizenshu Nigori *Organic Kimoto Junmai Nigori* | Fukushima, JPN

- *Hashiyasume* -

Granita - *Orange, Mint*

- *Sushi* -

Chef's selection 3 pieces

Izumo *Junmai Ginjo* | Shimane, JPN

- *Amami* -

Mochi - *Lemon Yuzu Posset*

Tea / Coffee

220 per person / 295 with sake matching



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