

The Mountain and the Sea

Oyster

*Grape sauce, yuzu foam, Ikura, Lime zest*

Swordfish

*Straw fire light roasted fish, onion soy sauce*

Shiragake

*Seasonal vegetable, tofu sesame sauce*

Duck breast

*Tomato Consommé jelly, umeshu syrup, No.1 Nori*

Shabu Shabu

*Kingfish, mackerel consomme, sesame ponzu*

Gouda Cheese Fondue

*Slipper lobster, sansho pepper, pink pepper*

Wafu Steak

*QLD MB9 Wagyu, enoki, shimeji, shitake*

Premium Nigiri Selection

*8 pieces of Chef's exclusive selection of sushi, chosen from a range of seasonal ingredients*

Harajuku Crêpe

*Banana, Purin, Vegemite Caramel, Chocolate cream*

Tea / Coffee

**Tamagawa 'white label'**

*Yamahai Muroka Nama Genshu | Kyoto, JPN*

*Rice: Kitanishiki*

*Polished: 66%*

*Alc: 18.9%*

*Balance of complex flavor. Woody, earthy. Aroma of citrus peel, honey tea & horse saddle*



**Ippongi Denshin Yuki**

*Junmai Dai Ginjo | Fukui, JPN*

*Rice: Yamadanishiki & Gohyakumangoku*

*Polished: 55%*

*Alc: 16%*

*Clean, crisp and fresh taste. Hint of cherry and soft and sweet aroma reminiscing vanilla and cotton candy*



**Kenbishi Kuromatsu**

*Honzozo. sub-yamahai | Hyogo, JPN*

*Rice: Yamadanishiki Desig. A, Aiyama*

*Polished: 60%*

*Alc: 17%*

*Classic style sake with umami & light acidity. Medium dry. Hint of mushroom, cheese and crushed nuts. Creamy texture, long finish with slight cocoa*



## Omakase Classic

Sushi Counter Exclusive

Fresh Oyster of the Day

Sashimi of the Day

*Exquisite assortment including the ocean's most luxurious offerings*

Premium Nigiri 10pcs

Chef's exclusive selection of sushi, chosen from a range of seasonal ingredients

Miso Soup

'Monaka' Ice Cream Sandwich

*Sake lee & mascarpone ice cream with white chocolate crunch*

Tea / Coffee

150 per person  
with Sake Flight 200 per person

## Sake Flight

### Kinmon X3 Rose

*Junmai \ Akita, JPN*

*Rice: Menkoina (Red)*

*Polished: 70%*

*Alc: 15%*

*Earth and peach with hints of strawberry cream, a touch of pepper and rose. Light acidity, wine-like finish, complex, and savoury on the back palate.*



### Momokawa

*Junmai Ginjo, Wine Yeast \ Aomori, JPN*

*Rice: Aomori Local Rice*

*Polished: 60%*

*Alc: 13.5%*

*Medium-dry saké with fresh melon, green apple, anise aromas, hints of citrus, and a creamy texture with bold tropical notes of banana, pineapple, and coconut.*



### Koikawa

*Junmai Daiginjo \ Yamagata, JPN*

*Rice: Dewasansan*

*Polished: 40%*

*Alc: 16.6%*

*Aromas of malt and rice with fruity notes. Warm rice and malt flavor with hints of peach, fennel, and anise. Subtle citrus notes with a lingering anise aftertaste. Smooth and slightly dry at 40°C, with a touch of anise in the finish.*

