

- *Sakizuke* -

Southern Rock Lobster, Yumepirika  
Rice Tart

*Steamed lobster, yuzu mustard aioli, house-made  
rice tart*

- *Mushimono* -

Kani Dango no Ankake

*Wild-caught QLD spanner crab meat, prawn oil,  
crab dashi*

- *Mukozuke* -

Tako no Ama Yuzu Kosho

*Fremantle octopus, yuzu kosho dressing, pickled  
shallots and cucumber*

- *Sushi* -

Premium Selection

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

- *Shirumono* -

Wagyu Dobin Mushi

*Sliced wagyu beef, shimeji mushroom, bok choy,  
katsuo dashi*

- *Amami* -

Satsumaimo Ice Cream

*Japanese sweet potato ice cream, matcha cookie &  
white chocolate crumble, crispy sweet potato*

Tea / Coffee

- *Sakizuke & Zensai* -

**Hakkaisan**

*Tokubetsu Junmai | Nigata, JPN*

*Fermented at low temperature, using the ultra-  
soft water coming from melting snow and  
filtered by Mt Hakkai. Very smooth and  
refreshing.*



- *Mukozuke* -

**Shichiken 'Hanamizuka'**

*Junmai Nigori | Yamanashi, JPN*

*This slightly cloudy, lively junmai sake  
combines a silky, gentle effervescence with the  
umami of the rice, and bursts with a refreshing  
and delicate acidity.*



- *Sushi* -

**Nanbu Bijin 'Shinhaku'**

*Junmai Daiginjo | Iwate, JPN*

*Beautiful aromas of fresh peach or strawberry  
with very mild rice aromas like soft  
marshmallows.*



- *Shirumono* -

**Niida Shizenshu**

*Junmai Kimoto 'Kan Atsurae' | Fukushima, JPN*

*A gentle scent reminiscent of honey, delicate  
and soft mouth feel. A perfect balance of  
natural sweetness and moderate acidity.*



## Matching Sake

- *Sakizuke* -

### Oyster Boat

*Fresh oyster, sweet prawn, sea urchin, caviar*

- *Mukozuke* -

### Sashimi of the Day

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

- *Sushi* -

### Premium Selection

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

- *Shirumono* -

### Miso Soup

- *Amami* -

### Ice Cream Sandwich 'Monaka'

*White chocolate & sake lee ice cream, blueberry sauce, raspberry whipped cream*

Tea / Coffee

### Hakkaisan

*Tokubetsu Junmai | Nigata, JPN*

*Fermented at low temperature, using the ultra-soft water coming from melting snow and filtered by Mt Hakkai. Very smooth and refreshing.*



### Nanbu Bijin 'Shinhaku'

*Junmai Daiginjo | Iwate, JPN*

*Beautiful aromas of fresh peach or strawberry with very mild rice aromas like soft marshmallows.*



### Hattanso

*Junmai Ginjo Muroka Genshu | Hiroshima, JPN*

*The nose is replete with fermentation, lavender and hazelnut. Flavour of honey, walnut, pineapple with a sweet slightly spicy aftertaste.*

