

- 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.*



