

- Sakizuke -

Fresh Oyster, Bainiku Mignonette

Fresh local oyster . Japanese pickled plum dressing

- Zensai -

Smoked Ora King Salmon, Mandarin Koshi

Sakura wood smoked New Zealand Ora King Salmon sashimi, mandarin chilli pepper

- Agemono -

Enoki & Kani Tempura

Snow crab leg & enoki mushroom tempura, thickened tapioca sauce

- Mukozuke -

A5 Japanese Wagyu, Karashi Sauce

Cold cooked wagyu, blanched asparagus, sweet yuzu mustard

- Sushi -

Premium Selection

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

- Shirumono -

Hamachi Ushio-jiru

South Australian kingfish, smoked kingfish soup

- Amami -

Sakura Tiramisu

Cherry blossom tiramisu

Tea / Coffee

Matching Sake

- Sakizuke & Zensai -

Kinmon 'X3 Rosé'

Junmai | Akita, JPN

Hints of earth, peach, and strawberry cream, with a touch of pepper and rose. Lightly acidic with wine like finish, beautifully complex



- Agemono -

Keigetsu 'Gin-no-Yume'

Junmai Ginjo | Kochi, JPN

Elegant sake with citrus, lychee, jasmine, and Junmai base notes. Balanced acidity, aromas of rose petal, and wild strawberry offer a harmonious taste.



- Mukozuke -

Keigetsu 'Extra Dry'

Tokubetsu Junmai | Kochi, JPN

Its dry nature opens a slight alcohol sweetness to come through in the crisp mouthfeel. The clean taste makes this a very food friendly sake that can also be enjoyed on its own.



- Sushi -

Senkin 'Modern Kamenoo'

Junmai Daiginjo | Tochigi, JPN

A tart, fruity sake offering the palate-cleansing crispness of a German Gvürtztraminer. It has pure, clear, sparkling acidity with a refined texture



- Shirumono -

Nanbu Bijin 'Shinhaku'

Junmai Daiginjo | Iwate, JPN

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



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.

