

- Sakizuke -

Fresh Oyster, Bainiku Mignonette

*Fresh local oyster . Japanese pickled plum dressing*

- Zensai -

Smoked Ora King Salmon, Mandarin Koshiho

*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.*



