

Omakase

花見

- Spring 2024 -

Plum Blossoms

Pacific Oyster, Plum Vinegar, Pomegranate Jelly

Dandelion

Tuna, Salt Cured Egg Yolk, Sakura Leaf Rice Cracker

Magnolia

Hokkaido Scallop, Tofu, Cream Cheese, Button Mushroom

Wisteria

Sakamushi Hamaguri, Eggplant, Egg Tofu, Aosa

Pink Snapper

NZ Snapper, White Ponzu, Lime

Tulip

Octopus, Miso bell pepper sauce, bonito cream potato

Jingisukan

Australian Spring Lamb, Rhubarb, Pepperberry Cabbage

Premium Nigiri Selection

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

Sakura Yoghurt Ice

Cherry Yoghurt, Sakura Jelly, Honeycomb

Tea / Coffee

Sake Pairing Flight

Hakkaisan Happo Nigori

Sparkling Nigori | Niigata, JPN

Rice: Komekouji

Polished: 60%

Alc: 15%

Sparkling nigori sake with a clean, refreshing aftertaste, perfect as an aperitif or paired with rich, spicy dishes and fruity desserts



Tamagawa white label

Yamahai Muroka Nama Genshu | Kyoto, JPN

Rice: Kitanishiki

Polished: 66%

Alc: 20%

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



Tsumami Tsutsu

Junmai Daiginjo | Hokkaido, JPN

Rice: Miyamanishiki

Polished: 55%

Alc: 15%

Sake that pairs well with sushi, offering a crisp finish, subtle rice sweetness, fruity notes, and a well-balanced, clean, dry profile





 **KOMEYUI**
BRISBANE

Omakase
花見

Flower Festival
- Spring 2024 -