

# Omakase

- Summer 2025 -

- Sakizuke -

## Cucumber Kingfish

Kingfish sashimi, white ponzu cucumber dressing

- Zensai -

## Shiro Goma Kani Toast

Spanner crab, sesame mayonnaise, buttered shokupan

- Hiyashizara -

## Tomato no Shiraae

Roasted seasonal tomatoes, miso tofu sauce, prawn oil

- Yakimono -

## Grilled Barramundi

Salt water barramundi, miso butter

- Sushi -

## Premium Nigiri Selection

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

- Shirumono -

## Shu Mai, Sencha Dashi

Pork & prawn Japanese dumpling, green tea broth

- Amami -

## Mizu Shingen Mochi

Raindrop cake, roasted soy bean ice cream, salted caramel, toasted macadamia

Tea / Coffee

# Sake Pairing Flight

## Ippongi Denshin Yuki

Junmai Ginjo | Tottori, JPN

A crisp, refreshing sake with delicate floral aromas, subtle sweetness, and a smooth texture. It finishes cleanly, making it a great pairing for light, fresh dishes.



## Gokyo

Junmai | Yamaguchi, JPN

Full-bodied with rich umami flavors, this sake has a smooth mouthfeel and balanced acidity. The finish is clean and dry, making it perfect with savory or grilled dishes.



## Kubota

Junmai Daiginjo | Niigata, JPN

Refined and elegant, this sake offers delicate sweetness, a fruity aroma, and a smooth, velvety texture. It finishes crisp and clean, complementing fine, delicate cuisine.



