

Omakase at Table

- Mukozuke -

Sashimi of the Day

An elegant presentation of today's finest sashimi, showcasing seasonal and luxurious cuts from the sea

- Mushimono -

Foie Gras Chawanmushi

Silky steamed egg custard enriched with foie gras, offering savoury depth and elegant texture

- Agemono -

Nori Crunch with Spicy Tuna

Deep-fried seaweed cracker topped with spicy tuna, a crispy and bold appetiser with a touch of heat

- Yakimono -

Imperial Blossom Wagyu Steak - MB9 Sirloin

A luxurious cut of Imperial Blossom Wagyu MB9 Sirloin, charcoal-grilled to perfection to highlight its marbling and rich umami.

- Sushi -

Chef's Seasonal Nigiri Sushi

Chef's daily nigiri selection, featuring premium seasonal fish and delicate condiments

- Kanmi -

Vegemite Monaka

A unique dessert blending cultures with Vegemite caramel, showcasing Australia's iconic flavour in a Japanese shell

Tea / Coffee

Lupicia's matcha, black soybean & rice tea or specialty brew by Splendor Coffee to complete your meal

Sake Pairing Flight

Hakkaisan Nigori

Sparkling nigori \ Niigata, JPN

This creamy, slightly sweet nigori sake balances the briny freshness of oysters, enhancing their umami while providing a smooth, refreshing contrast



Koikawa

Junmai Daiginjo 'Dewa Sansan' \ Yamagata, JPN

With its elegant fruity aroma and refined umami, this sake complements the rich, buttery texture of salmon sashimi, creating a harmonious balance



Kenbishi

Special Blend 'Kuromatsu' \ Hyogo, JPN

Full-bodied with deep umami and aged complexity, Kenbishi sake pairs perfectly with Wagyu steak, enhancing its rich, savory flavors



Gunma-Izumi

Junmai Ginjo \ Gunma, JPN

This crisp and light sake highlights the delicate flavors of sushi, offering a clean, refreshing finish that enhances every bite



