



## 4 course menu \$75

☛ Sake pairing (60ml x 4) \$45  
(2.9 standard drink)

beef sweet potato croquette  
yuba chawanmushi  
nanban sardiene

☛ *Daichi*

coral trout persimmon citrus jelly  
yellowfin tuna sashimi  
squid ume finger lime

☛ *Mahoto*

choice of mains with rice

bar cod rice koji  
pomelo nori  
snow pea sprout fu miso soup  
chilli daikon ponzu

☛ *Koikawa*

*or*

bass strait sirloin agedashi glaze  
miso carrots roast artichoke  
braised leek bunya nut

☛ *Seisui-Ryokuzan*

black sesame mochi

☛ *Nokyo Umesu*

BYO wine corkage is \$10 per guest

A surcharge of 0.1%-1.5% will be applied on  
debit/ credit card payment

A 15% surcharge will be applied on public holidays

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## 6 course menu \$110

☛ Sake pairing (60ml x 6) \$60  
(4.4 standard drink)

beef sweet potato croquette  
yuba chawanmushi  
nanban sardiene

☛ *Daichi*

coral trout persimmon citrus jelly  
yellowfin tuna sashimi  
squid ume finger lime

☛ *Mahoto*

chirashizushi kinshi tamago

scallop konyaku  
salmon roe

☛ *Kaishun*

prawn okra tempura

☛ *Benten musume*

choice of mains with rice

bar cod rice koji  
pomelo nori  
snow pea sprout fu miso soup  
chilli daikon ponzu

☛ *Koikawa*

*or*

bass strait sirloin agedashi glaze  
miso carrots roast artichoke  
braised leek bunya nut

☛ *Seisui-Ryokuzan*

black sesame mochi

☛ *Nokyo Umesu*