



4 course menu \$80

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

beef sweet potato croquette
steamed pacific oyster ginger shallot
sardine nanban
☞ *Daichi*

coral trout citrus jelly finger lime
bluefin tuna sashimi
octopus sumiso
☞ *Mahoto*

choice of mains with rice

bar cod rice koji
sorrel turnip choy sum
snow pea sprout fu miso soup
chilli daikon ponzu
☞ *Koikawa*

or

bass strait sirloin agedashi glaze
miso carrots roasted artichoke
braised leek bunya nut
☞ *Chikusen*

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



6 course menu \$115

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

beef sweet potato croquette
steamed pacific oyster ginger shallot
sardine nanban
☞ *Daichi*

coral trout citrus jelly finger lime
bluefin tuna sashimi
octopus sumiso
☞ *Mahoto*

pork jowl nori roast carrot
carrot ginger puree
nashi pear roasted sesame
☞ *Kaishun*

sesame tofu sand crab
prawn okra an
☞ *Benten Musume*

choice of mains with rice

bar cod rice koji
sorrel turnip choy sum
snow pea sprout fu miso soup
chilli daikon ponzu
☞ *Koikawa*

or

bass strait sirloin agedashi glaze
miso carrots roasted artichoke
braised leek bunya nut
☞ *Chikusen*

black sesame mochi
☞ *Nokyo Umesu*