



Course menu \$150

🍷 Sake pairing (60ml x 7) \$75
(4.4 standard drink)

spanner crab chawanmushi
octopus karashimiso
red throat emperor namban
🍷 *KID Sparkling*

yellowfin tuna nigirizushi
🍷 *Mahoto*

mooloolabah prawn shinjo
prawn oil
🍷 *Daichi*

grilled duck
carrot beetroot
egg yolk crumb red miso
🍷 *Kaishun*

Big eye trevally shiokoji
garlic chive oil
plum sauce white onion puree
crispy leek lemon myrtle salt
🍷 *Seisui Ryokuzen*

bass strait sirloin
red miso jus
charred corn
pickled eggplant
ohidashi red pepper
🍷 *Taketsur*

black sesame matcha mochi
🍷 *Nokyou Umeshu*