



signature dishes

\$88 p/h sharing menu

edamame

lightly salted soybeans in the pod

shumai

chinese inspired steamed prawn dumplings with ponzu dipping sauce

panko rice balls

soy bean, bamboo & shiitake mushroom rice balls with wasabi mayo

kingfish Jalapeno

hiramasa kingfish, yuzu soy, thin slices of jalapeno chili and coriander

miso butterfish

sweet miso marinated butterfish grilled with sweet pickled radish and den miso sauce

popcorn shrimp

bite sized prawn tempura pieces tossed with a creamy spicy sauce

beef teriyaki

grass fed beef sirloin cooked medium rare on sautéed shiitake and buckwheat with matsuzaka sauce.

green salad

miso soup and rice

dashi based white miso soup with wakame seaweed, scallions and tofu

dessert

buttermilk panacotta with raspberry coulis

Saké chef's selection

\$110 p/h

sashimi

a selection of today's freshest sashimi, served with wasabi & soy

tuna tasting plate

a mix of tuna sushi maki, tuna tataki & tuna tacos, served with chilled Kozaemon Junmai sake shots

butterfish lettuce cups

grilled miso-marinated butterfish pieces topped with crunchy kataifi & served in lettuce cups

popcorn shrimp

bite-sized prawn tempura pieces tossed with creamy spicy sauce

scampi tempura

crunchy tempura scampi tails with sweet ponzu, coriander & jalapeño slices

tomato & tofu salad

slow-roasted baby tomatoes, crunchy pickled cucumber & chilled silken tofu with balsamic soy dressing

wagyu teriyaki

marble score 7 wagyu beef sirloin, cooked medium-rare & served on sautéed shiitake & buckwheat with yakiniku sauce

chocolate fondant

warm chocolate pudding with white sesame ice-cream & black sesame tuile

(steamed rice & miso soup available upon request)