

SET MENU

\$80 p.p

EDAMAME || *Plain soybeans with maldon salt*

PACIFIC OYSTER || *Bonito & soy based vinegar / red wine based vinegar*

TUNA TATAKI || *Raw tuna with sesame in a blended dressing of white-soy, coriander, shallots, onion, and a hint of chili*

SUSHI || *Chef's selection of sushi*

MISO SCALLOP || *Pan fried Japanese scallops with miso cream sauce, asparagus, salmon roe and tomatoes*

KING CRAB TEMPURA || *Freshly caught king crab served with yuzu & pepper kosho mayonnaise*

MS7+ WAGYU BEEF SIRLOIN || *wagyu beef, mashed potato, truss cherry tomato and steamed vegetables*

DESSERT || *Chef's selection of ice cream / sorbet with seasonal fruit and crumble*

* (v) = vegetarian, (gf) = gluten free. If you have dietary requirements, please ask a staff member for alternative options.
10% surcharge applies on Sunday & Public holidays

SET MENU

\$100p.p (minimum 8 people)

PACIFIC OYSTER || *Bonito & soy based vinegar / Red wine based vinegar*

SASHIMI AEMONO SALAD || *Chef's selection of sashimi, kale, snow pea, capsicum with soy & wasabi dressing*

SASHIMI TARTARE || *Diced sashimi with barley-miso dressing, onion, coriander and dill on seaweed crackers*

OMAKASE SASHIMI || *Chef's selection of sashimi*

MISO SCALLOP || *Pan fried Japanese scallops with miso cream sauce, asparagus, salmon roe and tomatoes*

WAGYU GYOZA || *Made in-house, MS7+ wagyu beef, shallots, onion, coriander, pan fried and fresh leek*

MISO PRAWN || *Broiled black tiger prawn with subtle sweet saikyo miso and guacamole*

BLACK COD || *Marinated in a subtle-sweet miso, broiled and a side of steamed vegetables*

SIRLOIN || *MS7+ 200g of wagyu beef, amayaki and garlic soy*

LAMB CUTLETS || *Mushroom soy marinated lamb cutlet and house pickles*

DESSERT || *Chef's selection of ice cream / sorbet with seasonal fruit and crumble*