

Set Menu

\$80 p.p

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

Sashimi aemono || *Chef's selection of sashimi, kale, snow pea, capsicum with soy & horseradish*

Tuna tataki || *Seared tuna with sesame in a blended dressing of soy, coriander, shallots, onion, and a hint of chili*

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*

Sirloin || *MS7+ 200g of wagyu beef sirloin with amayaki*

Omakase || *Chef's selection of ice cream and sorbet with seasonal fruit, petit cake and crumble*

* (v) = vegetarian, (gfo) = gluten free option available. If you have dietary requirements, please ask a staff member for assistance

10% surcharge applies on Sunday & Public holidays

Set Menu

\$100 p.p (minimum 8 people)

Edamame || *Soy beans with maldon salt*

Pacific oyster || *Bonito & soy based vinegar / red wine based vinegar (gf)*

Sashimi aemono salad || *Chef's selection of sashimi, kale, snow pea, capsicum with soy & wasabi dressing*

Omakase Sashimi || *Chef's selection of sashimi*

Omakase 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*

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 sirloin with amayaki (gf)*

Lamb cutlets || *Mushroom soy marinated lamb cutlet and house pickles*

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