

Bar experience set menu \$129pp

sashimi ceviche

apple | coriander | miso tomato | shiso oil

salmon sashimi taco

avocado cream | jalapeño and tomato salsa

90 ml 2021 Grace, Gris de Koshu, Yamanashi, Japan

spicy tuna sushi roll

spicy tuna | cucumber | tempura crunch | spicy
mayonnaise

shumai

steamed prawn dumplings | spicy ponzu

Sake Master, sake flight

nasu dengaku

tempura eggplant | den miso | ito togarashi

jingisukan lamb chops

soy maple marinade | pickled radish | chat potatoes

house salad

90ml 2020 Moss Wood 'Ribbon Vale' Cabernet Sauvignon, Margaret River, WA

upgrade to dragon egg for an additional \$19pp

Credit cards incur a processing fee of Visa & Mastercard 1.8%, Amex 2.7%. Debit and EFTPOS incur a processing fee of 0.95%. External payment Apps incur additional fees.

10% discretionary service charge applies to all groups of 6+, 10% surcharge applies on Sundays, 15% on public holidays.