

set menus



saké classics

nori crisps | hiramasa kingfish
shumai | popcorn shrimp
salmon yaki
riverine beef short rib MB2+
house salad
pavlova

135pp

matching beverage | 71pp

matching non alcoholic beverage | \$45

chef's tasting menu

wagyu beef sashimi | tea smoked quail egg tart
seared paradise prawn sashimi
miso glazed 'glacier 51' toothfish
chef's selection nigiri
tajima wagyu striploin MB5+
crispy brussels sprout
sake banana

185pp

premium matching beverage | 153pp

matching non alcoholic beverage | \$45

upgrade dessert to dragon egg | 19pp

all set menus must be ordered for the whole table