

# set menu

## sake classics

elevated, iconic dishes

135pp | 5 courses

nori crisps  
hiramasa kingfish  
shumai  
popcorn shrimp  
miso glazed salmon  
house salad

cape grim short rib  
miso soup

chefs selection dessert

## chef's tasting

elegant, chef's signature selections

155pp | 7 courses

sashimi selection  
beef tataki  
shumai

crispy nz alfonsino  
house salad

fragrant duck breast  
brussels sprouts

sushi nigiri & miso soup

strawberry cheesecake

dragon egg upgrade | 19pp

## sake pre-theatre

fast, flowing flavours

89pp

hiramasa kingfish  
chicken karaage  
shumai  
lamb chop  
house salad  
daily sushi roll

free flow set menu

served within 30 minutes

dietary requirements cannot be accommodated

# sushi bar

|                         | nigiri 2pc | sashimi 4pc |
|-------------------------|------------|-------------|
| tuna akami              | 18         | 32          |
| ora king salmon shake   | 15         | 28          |
| salmon belly shake toro | 16         | 30          |
| kingfish hamachi        | 14         | 27          |
| kingfish belly          | 18         | 32          |
| snapper tai             | 14         | 27          |
| scallop hotate          | 16         | 30          |
| prawn ebi               | 13         | 21          |
| ikura salmon roe        | 18         | 32          |

sushi set | chef's selection of nigiri 8pc 54 

sashimi appetizer | chef's selection of sashimi 10pc 48 

sashimi combo | chef's selection of sashimi 21pc 88 

# sushi rolls

salmon avocado | sweet soy glazed | mayonnaise | baby shiso 26 

spicy tuna | shiso | daikon | tempura crunch | chilli threads 28 

brolos rock lobster | tobiko | spicy mayonnaise | cucumber | chives 35 

shiro maki | snapper | cucumber | chives | plum paste | dancing bonito 26 

vegetable roll | avocado | green beans | cucumber | mixed salad  
masago arare rice cracker's 24   

# cold starters

sydney rock oysters | wakame | ginger | tobiko | finger lime dressing 9 (each) 

tuna tartare | wasabi rice crisps | avocado | red grapefruit | basil mayo 38 

nori crisps 4pc | tuna | kingfish | chive | shichimi sesame dressing 32

hiramasa kingfish | coriander infused ponzu | jalapeño & lime kosho 34 

grass fed beef tataki | sansho | shiitake | wakame | shiso dressing 35

ora king salmon tacos 2pc | ikura | avocado purée | truffle oil | lime zest 38

 gluten free  vegetarian  vegan

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.  
although we will endeavour to accommodate your dietary needs,  
we cannot be held responsible for traces of allergens.

all visa, mastercard, and amex credit card transactions incur a processing fee of 1.8%  
debit card (visa & mastercard) 1.4% - eftpos 1.15% - international cards 3.5%.  
10% surcharge applies on sundays - 15% surcharge applies on all public holidays  
10% discretionary service charge applies to all groups of 6+

# hot starters

edamame | soy beans | pink salt 13 (spicy 14)  

miso soup | spring onion | sansho | wakame 8  

nasu dengaku | eggplant | den miso 26   

agedashi tofu | fried tofu | tentsuyu  
king brown mushroom | snow pea sprouts 27   

shumai | steamed prawn dumpling | chilli ponzu 30

teriyaki lamb chops 3pc | basil miso | sesame seeds 43

popcorn shrimp | yuzu | chilli mayonnaise 34

vegetable tempura | tentsuyu | daikon 31  

chicken karaage | yuzu mayonnaise 32 

# mains

miso glazed glacier 51 toothfish | den miso | pickles 74

miso glazed ora king salmon den miso | pickles 48

blue reef coral trout | corn dashi butter | pickled tomatoes 54

cape grim short rib baby spinach | pine nuts | sesame garlic sauce 56 

fragrant duck breast | ginger & yuzu sauce | shimeji mushroom 56 

southern ranges tenderloin MB2+ 200g | foie gras | shio kombu butter 76

icon wagyu striploin MB9+ 200g | ponzu | yakiniku sauce 120 

# sides

house salad | radicchio | gem | wakame | endive | wafu dressing 18   

broccolini | tare | dancing bonito 23  

crispy brussels sprouts | spicy vinaigrette | spring onion 23   

steamed rice 8   

# dessert

dragon egg | coconut mousse | raspberry paste  
meringue | miso caramel 31

goma | salted 70% south american chocolate mousse  
caramelised white chocolate | sesame ice cream 19

houjicha cream dange | mascarpone  
anglaise | sake poached pear | puffed rice 19

strawberry cheese cake | yuba crisps 22   
white chocolate & raspberry crumble | strawberry ice cream

ice cream & sorbet (single scoop) green tea ice cream  
sesame ice cream | yuzu sorbet | mango sorbet 8