

## saké classics

#### elegant, chef's signature selections

135pp | 5 courses

**nori crisps** tuna|kingfish|chive|sesame dressing

**hiramasa kingfish** coriander infused sweet ponzu|lime|jalapeño kosho

**prawn dumpling shumai** chilli ponzu

**popcorn shrimp** yuzu|chilli mayonnaise

miso glazed ora king salmon den miso | pickles

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

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

**miso soup** tofu|spring onion|sansho|wakame

#### chefs selection dessert



# chefs selection

elegant, chef's signature selections

155pp | 7 courses

sashimi selection

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

**shumai** steamed prawn dumpling | chilli ponzu

**nz alfonsino** shimeji mushroom|aosa nori|umeshu beurre blanc sauce

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

fragrant duck breast ginger & yuzu sauce | shimeji mushroom

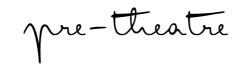
**brussels sprouts** spicy vinaigrette spring onion

 $nigiri\,selection\,\&\,miso\,soup$ 

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

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





#### fast, flowing flavours

89pp

#### **hiramasa kingfish** coriander infused sweet ponzu, lime, jalapeño

**chicken karaage** spicy miso, yuzu mayonnaise

#### **shumai** steamed prawn dumpling, chilli ponzu

**teriyaki lamb chop** basil miso | sesame seeds

### **house salad** radicchio | gem | wakame | endive | wafu dressing

**daily sushi roll** chef's selection cut roll

dietary requirements cannot be accommodated