

tasting menu



wagyu beef sashimi
mentaiko rice crisps | sesame soy

spanner crab tart
ikura | karasumi | crème fraiche | apple | amazu | radish
NV Ruinart 'R de Ruinart' - Reims, Champagne, France

paspaley pearl meat ceviche
tomato onion salsa | jalapeno | micro coriander
Tatenokawa Red Muga' Junmai Daiginjo - Yamagata, Japan

miso glazed 'glacier 51' toothfish
hoba leaf | nanban shiitake
2021 Domain Huet 'Le Haut Lieu' Sec - Vouvray, France

chef's selection nigiri
Amanoto Junmai Ginjo - Akita, Japan

carrara wagyu striploin MB5+
yakniku tare
2021 Henschke 'Keyneton Euphonium' Shiraz Blends, Barossa Valley, SA

crispy brussels sprout
kimchi vinaigrette

sake banana
choux pastry | miso banana cream | caramel popcorn |
almond crunch
Houraisen Kanjuku Umeshu - Aichi, Japan

We accept payments using all major credit cards (excluding UnionPay) and EFTPOS.
Please note Visa, Mastercard and AMEX credit card transactions incur a processing fee of 1.8%.
Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4%,
and all EFTPOS card transactions incur a processing fee of 1.15%.
International card transactions incur a processing fee of 3.5%
10% discretionary service charge applies to all group of 6+
10% surcharge applies on Sundays, and 15% surcharge applies on all public holidays