

saké classics

elevated.iconic dishes

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

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.



chefs selection

elegant, chef's signature selections

165pp | 7 courses

sashimi selection

grass fed beef tataki sansho|shiitake|wakame|shisodressing

shumai steamed prawn dumpling |chilli ponzu

miso glazed glacier 51 toothfish den miso | pickles

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

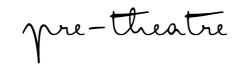
southern ranges tenderloin foie gras | shio kombu butter

brussels sprouts spicy vinaigrette|spring onion

nigiri selection & miso soup

basque cheesecake strawberry ice cream | yuba crisps





fast, flowing flavours

89pp

hiramasa kingfish coriander infused sweet ponzu | lime | jalapeño

> chicken karaage yuzu mayonnaise

shumai steamed prawn dumpling | chilli ponzu

fragrant duck breast ginger & yuzu sauce | shimeji mushroom

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

daily sushi roll chef's selection cut roll

dietary requirements cannot be accommodated