



chef's selection

elegant, chef's signature selections

169pp | 7 courses

sashimi selection

beef tartare crisp

rice crisp | black garlic soy | umeboshi

shumai

steamed prawn dumpling | chilli ponzu

miso glazed glacier 51 toothfish

den miso | pickles

house salad

radicchio | gem | wakame | endive | wafu dressing

cape grim tenderloin

foie gras | shio kombu butter

brussels sprouts

spicy vinaigrette | spring onion

nigiri selection & miso soup

gato shokora

dark chocolate | yuzu umeshu chantilly | tuile

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.

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+