

## Sake Flight

**Kikumasa-mune Koujo Junmai** - Fragrant aroma of fruits and flowers, while leaving the deliciously smooth umami-rich character

**Dewazakura Dewasansan Junmai** - Fresh green apple, medium spice, nice mild acidity and umami.

**Tengumai Junmai** - Earthy tones of mushroom and forest floor are the key highlights of this beautiful amber coloured sake...../ 30  
Add Choya yuzushu...../ 6

## Snacks

Edamame, togarashi, nori...../ 8  
Seasonal pickles, karami...../ 14  
Miso eggplant stick (ea)...../ 5  
Tuna rice crisp, chili soy (ea)...../ 12

## Raw Bar

Oysters, rhubarb-boshi...../ 6  
Wagyu nigiri, chive, nori...../ 14  
Kingfish, goma, cucumber...../ 28  
Ocean trout, wasabi, citrus...../ 26  
Nikkei ceviche, aji amarillo...../ 28  
Seasonal sashimi selection...../ 64  
Premium seasonal sashimi...../ 120

## Izakaya Plates

Wagyu kushiyaki, sesame leaf ...../ 30  
Prawns, kombu butter, doughnuts...../ 39  
Soft shell crab temaki (ea)...../ 12  
Pork gyoza, ponzu, chilli crisp...../ 16  
Chicken karaage, mango hot sauce...../ 16  
Spicy pork udon...../ 24

\* Please advise your waiter of any dietary requirements

## Hibachi • Grill

Misozuke kingfish collar, yuzu...../	28
Swordfish, smoked soy, macadamia...../	48
Chicken, red pepper, torikawa...../	35
Wagyu striploin   MBS 7 200g...../	75
Wagyu scotch fillet   MBS 8 300g...../	98
Koji Angus T-Bone   MBS 5 800g...../	165

## Sides

Fried rice, duck mince, kimchi...../	20
Asparagus, koji butter, egg...../	19
Greens, dashi, shiitake xo...../	14
Cabbage salad, ponzu, laver...../	12
Koshihikari rice, black sesame...../	5

## Sweets

Matcha soft serve...../	9
Orange & lemon myrtle sorbet...../	10
Milk pudding, whiskey caramel...../	10
Fried bread, yuzu curd, kinako...../	14
Seasonal fruit, cream, genmaicha.../	15
Mochi...../	6

## Izakaya Set / 75 per person

Edamame, togarashi, nori
Kingfish, goma, cucumber
Nikkei ceviche, aji amarillo
Miso-glazed eggplant
Spicy pork udon, tofu
Chicken, red pepper, torikawa
Wafu salad, bean curd, ponzu
Koshihikari rice, kyoto furikake
Soft serve

## Yoko Feast / 95 per person

Edamame, togarashi, nori
Nikkei ceviche, aji amarillo
Ocean trout, wasabi, citrus
Miso-glazed eggplant
Soft shell crab steam bun
Market fish, yuzu miso
Greens, dashi, shiitake xo
Wagyu striploin, teriyaki
Koshihikari rice, black sesame
Lettuce, nori, pickles, condiments
Milk pudding, whiskey caramel
Matcha mochi

\* Please note there is 10% surcharge on Sunday and Public Holidays

\*\* Groups of 8 or more will incur a 7% service charge from Monday to Saturday