

## SHORT PLAY

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EDAMAME

Nori salt

SMASHED CUCUMBER

Schichimi, sesame

KINGFISH SASHIMI

Kosho vinaigrette, finger lime, sapphire grapes

WAGYU BEEF SKEWER

Unagi sauce

BANG BANG CHICKEN

Sesame, chilli bean sauce

TEMPURA ZUCCHINI FLOWER

Sweet and sour dashi

CHARCOAL MARINATED WAGYU STEAK

Tasmanian wasabi, pickled ginger

Steamed rice

Ume, tsubu arare

75 per person

\*Contains nuts

For groups of 8 guests or more, a 10% gratuity is applicable.

## LONG PLAY

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### EDAMAME

Nori salt

### GRILLED ABROLHOS SCALLOP

Kombu Butter, lime

### WAGYU BEEF TATAKI

White anchovy, crispy eschallot, garlic oil, egg yolk

### YAKATORI CHICKEN SKEWER

Spring onion schichimi

### PORK BELLY BAO\*

Yuzu mustard, cabbage, pickles

### CHARCOAL MARINATED WAGYU STEAK

Tasmanian wasabi, pickled ginger

### MIZUNA SALAD

Radish, nori, ponzu

### STEAMED RICE

Ume

### HOJICHA CUSTARD

Umeboshi caramel

95 per person

\*Contains nuts

For groups of 8 guests or more, a 10% gratuity is applicable.

## VEGAN SHORT PLAY

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EDAMAME

Nori salt

SMASHED CUCUMBER

Schichimi, sesame

TOMATO & KOMBU TARTARE

Tomato Ponzu, wasabi

SUGARLOAF SKEWER

Lime & miso tare

TEMPURA ZUCCHINI FLOWER

Sweet and sour dashi

MUSHROOM BAO\*

Yuzu mustard, cabbage, pickles

CHARRED LEEK\*

Peas, macadamia gomme, wakame oil

Steamed rice

Ume, tsubu arare

75 per person

\*contains nuts

For groups of 8 guests or more, a 10% gratuity is applicable.

## VEGAN LONG PLAY

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### EDAMAME

Nori salt

### SMASHED CUCUMBER

Schichimi, sesame

### TOMATO & KOMBU TARTARE

Tomato Ponzu, wasabi

### SUGARLOAF SKEWER

Lime & miso tare

### MUSHROOM BAO\*

Yuzu mustard, cabbage, pickles

### CHARRED LEEK\*

Peas, macadamia gomme, wakame oil

### MIZUNA SALAD

Radish, nori, ponzu

### STEAMED RICE

Ume

### COCONUT SORBET

Cristalised black sesame

95 per person

\*contains nuts

For groups of 8 guests or more, a 10% gratuity is applicable.