

SHORT PLAY

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

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

CHOCOLATE PISTACHIO TRUFFLE
Chocolate ganache, matcha, pistachio crumb

95 per person

*contains nuts

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

VEGAN SHORT PLAY

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 gomma, 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

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 gomma, wakame oil

MIZUNA SALAD
Radish, nori, ponzu

STEAMED RICE
Ume

SEASONAL SORBET

95 per person

*contains nuts

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