

## SHORT PLAY

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**\$75PP**

SAKE & WINE PAIRING +79PP

EDAMAME

Nori salt

SMASHED CUCUMBER

Schichimi, sesame

KINGFISH SASHIMI

Kosho vinaigrette, finger lime, sapphire grapes

*Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22*

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WAGYU BEEF SKEWER

Unagi sauce

BANG BANG CHICKEN

Sesame, chilli bean sauce

TEMPURA ZUCCHINI FLOWER

Sweet and sour dashi

*Moriki Shuzo, Tae no Hana- Kimoto 24*

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CHARCOAL MARINATED WAGYU STEAK

Tasmanian wasabi, pickled ginger

Steamed rice

Ume, tsubu arare

*Voyager Estate 'Coastal' Cabernet, Margaret River WA 18*

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*Yoshinagowa Yuzushu on the rocks 15*

\*Contains nuts

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

## LONG PLAY

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**\$95PP**

**SAKE & WINE PAIRING +80PP**

EDAMAME

Nori salt

GRILLED ABROLHOS SCALLOP

Kombu Butter, lime

WAGYU BEEF TATAKI

White anchovy, crispy eschallot, garlic oil, egg yolk

*Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22*

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YAKATORI CHICKEN SKEWER

Spring onion schichimi

PORK BELLY BAO\*

Yuzu mustard, cabbage, pickles

*Moriki Shuzo, Tae no Hana- Kimoto 24*

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CHARCOAL MARINATED WAGYU STEAK

Tasmanian wasabi, pickled ginger

MIZUNA SALAD

Radish, nori, ponzu

STEAMED RICE

Ume

*Voyager Estate 'Coastal' Cabernet, Margaret River WA 18*

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CHOCOLATE PISTACHIO TRUFFLE

Chocolate ganache, matcha + pistachio crumb

*Hombo Shuzu Kokuto Umeshu, Ume, brown sugar, honey 16*

\*Contains nuts

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