

SHORT PLAY

79 PER PERSON SAKE & WINE PAIRING + 82.5PP

SHARED MENU

min 2 people

EDAMAME LG, LD, V, VG
Nori salt

SMASHED CUCUMBER LG, LD, V, VG
Schichimi, sesame

KINGFISH CRUDO A, LG, LD
sakura plum vinaigrette, burnt orange, fennel

Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22

WAGYU BEEF SKEWER LG, LD
Unagi sauce

CHILLI FRIED CHICKEN LG
gochujang maple glaze, miso mayo, sesame

TEMPURA ZUCCHINI FLOWER LGO, LD, V, VG
Sweet and sour dashi

Moriki Shuzo, Tae no Hana, Kimoto JPN 24

CHARCOAL MARINATED WAGYU STEAK LG, LD
Tasmanian wasabi, pickled ginger

KOSHIHIKARI STEAMED RICE LG, LD, V, VG
ume, arare

Mistress Tempranillo, Adelaide Hills, SA 19.5

Yoshinagowa Yuzushu on the rocks 15

*contains nuts

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: A - Australian | I - Imported | M - Mixed. Please inform a team member if you have allergies or intolerances.

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

LONG PLAY

99 PER PERSON SAKE & WINE PAIRING + 82.5PP

SHARED MENU

min 2 people

EDAMAME LG, LD, V, VG
nori salt

GRILLED ABROLHOS SCALLOP A, LGO, LDO
kombu butter, lime

WAGYU TATAKI LGO, LD
MB9+, mandarin ponzu, free range egg yolk

Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22

YAKATORI CHICKEN SKEWER LG, LD
spring onion, schichimi

PORK BELLY BAO *LGO, LD
cashew hoisin, yuzu mustard, cabbage, pickles

Moriki Shuzo, Tae no Hana, Kimoto JPN 24

CHARCOAL MARINATED WAGYU STEAK LG, LD
Tasmanian wasabi, pickled ginger

BABY COS LG, LD, V, VG
whipped tofu, garlic seaweed furikake

KOSHIHIKARI STEAMED RICE LG, LD, V, VG
ume, arare

Mistress Tempranillo, Adelaide Hills, SA 19.5

CHOCOLATE PISTACHIO TRUFFLE LGO, V
chocolate ganache, matcha & pistachio crumb

Hombu Shuzu Kokuto Umeshu, Ume, Brown sugar, honey 16

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VEGAN SHORT PLAY

79 PER PERSON SAKE & WINE PAIRING + 81.5PP

SHARED MENU

min 2 people

EDAMAME LG, LD, V, VG
nori salt

SMASHED CUCUMBER LG, LD, V, VG
Schichimi, sesame

TOMATO & KOMBU TARTARE LDO, V
tomato ponzu, wasabi

Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22

SUGARLOAF SKEWER LG, LD, V, VG
lime, miso tare

TEMPURA ZUCCHINI FLOWER LGO, LD, V, VG
Sweet and sour dashi

MUSHROOM BAO* LD, LGO, V, VG
Yuzu mustard, cabbage, pickles

Moriki Shuzo, Tae no Hana, Kimoto JPN 24

CHARRED LEEK *LG, LD, V, VG
peas, macadamia gomme, wakame relish

KOSHIHIKARI STEAMED RICE LG, LD, V, VG
ume, arare

Mistress Tempranillo, Adelaide Hills, SA 19.5

Yoshinagowa Yuzushu on the rocks 15

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VEGAN LONG PLAY

99 PER PERSON SAKE & WINE PAIRING + 81.5PP

SHARED MENU

min 2 people

EDAMAME ^{LG, LD, V, VG}
nori salt

SMASHED CUCUMBER ^{LG, LD, V, VG}
shichimi, sesame

TOMATO & KOMBU TARTARE ^{LDO, V}
tomato ponzu, wasabi

Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22

SUGARLOAF SKEWER ^{LG, LD, V, VG}
lime, miso tare

AGEDASHI TOFU ^{LG, LD, VO, VGO}
dashi, katsuoboshi, momiji oroshi

MUSHROOM BAO* ^{LD, LGO, V, VG}
Yuzu mustard, cabbage, pickles

Moriki Shuzo, Tae no Hana, Kimoto JPN 24

CHARRED LEEK ^{*LG, LD, V, VG}
peas, macadamia gomme, wakame oil

BABY COS ^{LG, LD, V, VG}
whipped tofu, garlic seaweed furikake

KOSHIHIKARI STEAMED RICE ^{LG, LD, V, VG}
ume, arare

Mistress Tempranillo, Adelaide Hills, SA 19.5

WHITE PEACH SORBET ^{LG, LDO, V}
oolong tea jelly, peach jam

Yoshinagowa Yuzushu on the rocks 15

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