

3 course menu \$55

🍶 Sake pairing \$18 (30ml x 3)
\$35 (60ml x 3)

sesame tofu
sake steamed scallop
octopus cucumber wakame

🍶 *Daichi*

gold band snapper sashimi citrus jelly
cured mackerel bou-sushi
squid umeboshi shiso

🍶 *Mahoto*

choice of mains with rice

kingfish sake lees miso grill
fig radish shishito sweet pepper
sun dried daikon kombu

🍶 *Koikawa*

or

grilled black angus sirloin rice-koji
spicy green beans
kimchi mustard leaf shitake

🍶 *Suiryu*



O P E N K I T C H E N

BYO wine corkage is \$10 per guest

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web



Instagram

4 course menu \$65

🍷 Sake pairing \$25 (30ml x 4)
\$45 (60ml x 4)

sesame tofu
sake steamed scallop
octopus cucumber wakame

🍷 *Daichi*

gold band snapper sashimi citrus jelly
cured mackerel bou-sushi
squid umeboshi shiso

🍷 *Mahoto*

choice of mains with rice

kingfish sake lees miso grill
fig radish shishito sweet pepper
sun dried daikon kombu

🍷 *Koikawa*

or

grilled black angus sirloin rice-koji
spicy green beans
kimchi mustard leaf shitake

🍷 *Suiryu*

mochi cherry parfait matcha sponge

🍷 *Umeshu*

BYO wine corkage is \$10 per guest

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web



Instagram

6 course menu \$90

🍷 Sake pairing \$35 (30ml x 6)
\$60 (60ml x 6)

sesame tofu
sake steamed scallop
octopus cucumber wakame

🍷 *Daichi*

gold band snapper sashimi citrus jelly
cured mackerel bou-sushi
squid umeboshi shiso

🍷 *Mahoto*

mooloolaba prawn somen
dashi ice

🍷 *Taketsuru*

eggplant pork aonori tempura
dashi tentsuyu

🍷 *Chikusen*

choice of mains with rice

kingfish sake lees miso grill
fig radish shishito sweet pepper
sun dried daikon kombu

🍷 *Koikawa*

or

grilled black angus sirloin rice-koji
spicy green beans
kimchi mustard leaf shitake

🍷 *Suiryu*

mochi cherry parfait matcha sponge

🍷 *Umeshu*