



4 course menu \$70
Sake pairing (60ml x 4) \$45

tuna nanban
scallop mushroom chawahn-mushi
kanten noodle sardine
🍷 *Daichi*

blue mackerel bou-sushi
tuna sashimi
octopus sumiso
🍷 *Mahoto*

choice of mains with rice

mackerel rice koji
sundried daikon
snow pea turnip bonito butter
pickled radish
🍷 *Koikawa*

or

black angus sirloin
beef croquet
omelette
beansprout abalone mushroom
🍷 *Okuharima*

black sesame mochi
🍷 *Umeshu*

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6 course menu \$100
Sake pairing (60ml x 6) \$60

tuna nanban
scallop mushroom chawan-mushi
kanten noodle sardine
🍷 *Daichi*

blue mackerel bou-sushi
tuna sashimi
octopus sumiso
🍷 *Mahoto*

king prawn sesame tofu salmon roe
🍷 *Taketsuru*

duck tsukune shiro dashi
shiitake daikon
🍷 *Chikusen*

choice of mains with rice

mackerel rice koji
sundried daikon
snow pea turnip bonito butter
pickled radish
🍷 *Koikawa*

or

black angus sirloin
beef croquet
omelette
beansprout abalone mushroom
🍷 *Okuharima*

black sesame mochi
🍷 *Umeshu*

BYO wine corkage is \$10 per guest

A surcharge of 0.1%-1.5% will be applied on
debit/ credit card payment
A 15% surcharge will be applied on public holidays