

メニュー menu

おつまみ nibbles

edamame w/ sea salt & shichimi	6
japanese pickled veg	6
crab miso soup	6
lotus root chips w/ nori salt & wasabi mayo	7
mini prawns w/ matcha tea salt	7
roasted sweet potato, spiced peacans & kewpie mayo	7
lotus root and seaweed salad	8
pan sauteed enoki, shimeji & oyster mushrooms	9

生もの raw

sashimi plate - salmon, tuna, kingfish, scallops	28
kingfish, jalapeno, salmon roe, crispy fried onion, karashi dressing	20
blue fin tuna tartare, baby shiso, pine nuts, dill and sake dressing	22
angus beef carpaccio, yuzu oil, wasabi and desert lime dressing	22

一品 plates

grilled leek w/ yuzu honey, chilli panko crumble & chive flowers	10
tofu fritters w/ ponzu dipping sauce	12
kara-age chicken w/ kewpie mayo	15
pork and kimchi gyoza w/ ginger soy caramel sauce	15
teriyaki chicken yakitori w/ spring onion	15
tempura zucchini flowers, tofu & ricotta stuffing & ginger aioli	16
kangaroo tataki, pickled grapes, burnt onion aioli, mizuna	18
scallops, edamame smash, ponzu glaze, black sesame cracker	21
saikoro diced coorong angus beef w/ citrus ponzu & daikon	22

おまかせセット banquet

let us feed you! we will tailor your meal for the ultimate experience

49 p/p

MI 見

MA ま

SU す