

\$89 per person

EDAMAME

Bamboo charcoal, shio kombu

PICKLES

Daikon, pink garlic, cucumber, lotus root

ASSORTED SASHIMI & NIGIRI PLATTER

EGGPLANT MISO STICK

Sweet miso glaze

BAO PRAWN TOAST

Prawn and spanner crab, black sesame, wasabi mayo

CHICKEN KARAAGE

Gochujang-infused chilli caramel, yuzu nori aioli

CHICKEN YAKITORI

Teriyaki glaze

MUSHROOM YAKITORI

Sweet soy, daikon, yuzu

STEAMED RICE

Koshi Hikari

BROCCOLINI

Goma soy sauce

YUZU PAVLOVA

Raspberry sorbet

MINIMUM 8 PEOPLE

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GROUP MENU

\$109 per person

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lotus root

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Sweet soy, daikon, yuzu

BBQ SQUID

Sake glaze, yuzu soy butter, shiso

SHARK ISLAND KING PRAWN

Seaweed butter, charred lime

WAGYU SHORT RIB

Steamed Koshi Hikari rice, pickled
daikon, lettuce, tare sauce

STEAMED RICE

Koshi Hikari

BROCCOLINI

Goma soy sauce

YUZU PAVLOVA

Raspberry sorbet