

saké

# chef's omakase

## **aemono**

prawn | smoked takuan | cucumber | mustard sumiso  
*Kirinzan 'Green' Junmai - Niigata, Japan*

## **sashimi**

snapper | pickled fennel | ruby grapefruits | white soy  
*Kozaemon Junmai Daiginjo - Gifu, Japan*

## **agemono**

tempura sea eel | sweet soy | lemon | sansho salt  
*2017 Tapanappa Chardonnay - Piccadilly Valley - SA*

## **mushimono**

pan seared barramundi | umami sauce | umeboshi puree  
*Kozaemon Junmai (served hot) - Gifu, Japan*

## **yakimono**

wagyu steak | wagyu potato croquette |  
truffle miso mayonnaise | ginger & garlic soy  
*2014 Faux Pas Grenache - McLaren Vale, SA*

## **gohanmono**

snapper, salmon & kingfish nigiri | cucumber hosonaki  
*Saito Junmai - Kyoto, Japan*

## **goma**

chocolate mousse | sesame ice cream  
raspberry jelly | chocolate crunch  
*Pierre Gaillard - Banyuls, France*

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