



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
2015 Torbreck Cannonau - Barossa Valley, SA

gohanmono

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

yuzu mousse

spiced crumb | raspberry coulis | sake

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