

Classic Omakase Course
\$120.00

Tomato and Pumpkin Cold Soup

Tomato, black vinegar, and konbu tea blended together with pumpkin foam

Golden Perch

Lightly grilled miso flavored perch, tomato mousse, goose liver and sun-dried mullet roe

Hatching Ocean Egg

Steamed egg, black truffle, spinach puree and tempura scampi tail

Assortment of Sashimi

Carefully selected and arranged by our chef to delight your eyes and mouth

Hokkaido Crab Tempura

Whole 'Taraba' crab leg in tempura with green tea salt

Uzura Melody

Roasted quail thigh stuffed with quail egg and goose liver with a pinenut white soy sauce Pan seared quail breast stuffed with truffle. Plum wine reduction

Wagyu Beef Steak

Wagyu eye fillet steak covered with Black truffle, Enoki, Shiitake miso sauce 5 grain rice pancake and poached daikon

Chef's Dessert

Chef's selection of home made dessert

New Age Omakase Course
\$150.00

Tomato and Pumpkin Cold Soup

Tomato, black vinegar, and konbu tea blended together with pumpkin foam

Salmon Yukke

Diced Tasmanian salmon marinated in sweet soy sauce with potato crisp and poached quail egg

Hotate Konbu

Pan-fried Hokkaido scallop wrapped in konbu on top of pickled watermelon, served with shiso oil and asparagus

Golden Perch

Lightly grilled miso flavored perch, tomato mousse, goose liver and sun-dried mullet roe

Hatching Ocean Egg

Steamed egg with black truffle, spinach puree and tempura scampi tail

Assortment of Sashimi

Carefully selected and arranged by our chef to delight your eyes and mouth

Hokkaido Crab Tempura

Whole 'Taraba' crab leg in tempura with green tea salt

Uzura Melody

Roasted quail thigh stuffed with quail egg and goose liver with a pinenut white soy sauce Pan seared quail breast stuffed with truffle. Plum wine reduction

Scampi Risotto

Pan seared scampi with konbu seaweed risotto

Wagyu Beef Steak

Wagyu eye fillet steak covered with black truffle, enoki, shiitake miso sauce; 5 grain rice pancake and poached daikon

Chef's Dessert

Chef's selection of home-made dessert specially arranged for you

Premium Omakase Course
\$200.00

Tomato and Pumpkin Cold Soup

Tomato, black vinegar, and konbu tea blended together with pumpkin foam

Salmon Yukke

Diced Tasmanian salmon marinated in sweet soy sauce with potato crisp and poached quail egg

Hotate Konbu

Pan-fried Hokkaido scallop wrapped in konbu on top of pickled watermelon, served with shiso oil and asparagus

Golden Perch

Lightly grilled miso flavored perch, tomato mousse, goose liver and sun-dried mullet roe

Hatching Ocean Egg

Steamed egg with black truffle, spinach puree and tempura scampi tail

Assortment of Sashimi

Carefully selected and arranged by our chef to delight your eyes and mouth

Hokkaido Crab Tempura

Whole 'Taraba' crab leg tempura with green tea salt

Duck Sous Vide

Slow cooked duck breast with seasonal fruits cooked three ways; Yuzu pepper in caramelized sweet soy sauce

Scampi Risotto

Pan seared scampi with konbu seaweed risotto

Smoked Ao-jiru Salmon

Delicately poached salmon in apple wood smoke with kale, crab miso and yuzu pepper apple sauce

Wagyu Steak and Bone Marrow

Wagyu eye fillet steak with red wine pear and truffle miso sauce; bone marrow mixed with black truffle, duck liver, and rosemary potato

Chef's Dessert

Chef's selection of home-made dessert specially arranged for you