

| CHEF'S TASTING EXPERIENCE MENU | 180pp |
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| Grilled Edamame spring onion oil & shichimi | 11 |
| Sydney Rock Oyster yuzu, soy & finger lime | 6 ea |
| Prawn Toast Chinese doughnut & chilli amazu | 26 |
| Smoked Eel Chawanmushi brown butter & crispy chicken skin | 28 |
| Shaved Wagyu Beef charred onion miso, ginger & leek | 32 |
| Red Snapper jamon, kombu, lime & shiso soy | 26 |
| Kingfish Sashimi onion ponzu, kimchi sesame & charred spring onion | 26 |
| Sashimi Hand Roll chopped seafood, nori & spicy mayo | 27 |
| Sashimi Platter Chef selection of seafood, dark soy & citrus ponzu | 75 |
| Fried Barramundi Sichuan chilli &chilli chicken fat condiment | 62 |
| Wood Grilled Flounder anchovy sambal & brown butter | 65 |
| Grilled Fremantle Octopus yuzu kosho & Chinese celery | 48 |
| Grilled Southern Rock Lobster sake, soy, ginger, butter & furikake | 180 |
| Korean Style Fried Chicken Leg gochujang, sesame, chive & chinese cabbage | 38 |
| Pork "Katsu" Japanese mustard & sesame tonkatsu | 34 |
| David Blackmore Wagyu Brisket rice cakes, mustard leaf & lasa | 42 |
| Sher Wagyu MBS 5+ Bavette (VIC) | 60 |
| Shimo MBS 7-8 Sirloin (NSW) | 92 |
| Stone Axe MBS 9 Ribeye (NSW, VIC) | 180 |
| Leaf Salad green mango, sesame & lime | 18 |
| Fried Eggplant bonito ponzu & itogaki | 22 |
| Silken Tofu chilli & roasted sesame dressing | 22 |
| Stir-fried Cauliflower yellow bean soy | 22 |
| Yugen Special Fried Rice xo, barbecue pork, prawn & spring onion | 25 |
| Egg Fried Rice Honest Eggs, spring onion & crispy seaweed | 22 |





DESSERT

| Chocolate Delice | 25 |
|---|------|
| mandarin caramel & five spice | |
| Matcha Cake Roll | 22 |
| passionfruit & yuzu | |
| Crispy Kuih Sago | 22 |
| mung bean, cream cheese & grapefruit | |
| | |
| SPIRIT/DIGESTIF | |
| | 30ml |
| Hennessy VSOP (Pairs well with Chocolate Delice) | 16 |
| , | 16 |
| Diplomatico Exclusiva (Pairs well with Chocolate Delice) | |
| Calvados Domfrontais (Pairs well with Cream Cheese Mochi) | 15 |
| Glenfiddich 15yo (Pairs well with Cream Cheese Mochi) | 25 |
| Herradura Anejo (Pairs well with Cream Cheese Mochi) | 16 |
| Amaro Averna (Pairs well with Sudachi Custard) | 13 |
| | |
| CAVE | |
| SAKE | |
| | |
| Lagoon Kuromoji Forest Niigata - 90ml | 34 |
| Umenoyado Yuzushu Nara - 90ml | 19 |
| Suntory Yamazaki Umeshu Osaka - 30ml | 22 |
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| COCKTAILS | |
| | |
| Kopi Malam | 25 |
| Hennessy, VS Cognac, Coffee, Banana Leaf Syrup, Grapefruit Olec | |
| Koji Maker's Mark Bourbon, Toasted Koji, Bitters | 25 |
| | OF |
| Hinoki | 25 |

Pennyweight Fino Sherry, Osmanthus, Mandarin, Apple, Hinoki