

A La Carte Menu

From Kitchen

Sturia Oscietra Caviar 15g - \$95

Smoked Pig Jowl - \$ 10

Young garlic, Cured yolk

Coffin bay Oyster - \$ 12

Sour cream & chive

Shiso-Ponzu, Salmon roe

Aburi Scallops - \$ 24

Bone broth, Sugar snap, Aburi glaze

Kaviari Transmontanus Caviar

Spoon size(3g) \$20

Hiramasa Kingfish - \$ 23

Buttermilk, Karasumi, Red Shiso

Beef Tataki - \$ 24

Koji onion, Karashi Vinaigrette

On Teppanyaki

Scallop Roe On - \$8 (min order for 2)

Wakame, Galic Chips

Scallop Roe On - \$8 (min order for 2)

Black garlic, Soy

Wagyu Roll - \$12 (min order for 2)

Enoki, Sprout, Teriyaki glaze

Steamed Egg - \$ 6 (min order for 2)

Foie Gras, Caviar

Black Tiger Prawns - \$14 (min order for 2)

Fennel, Citrus Soy

Green Lip Abalone - \$ 30

Black garlic, wakame

Foie Gras - \$48

Seasonal fruits, Brioche

Potsticker Gyoza - \$18

Soy, Galic, Sesame

Silken Tofu - \$18

Radish, Kombu

A La Carte Menu is only available from Monday to Thursday.

Ox Tong

Sesame Ginger Soy, Garlic Chips

Ora King Salmon - \$ 26

Nori, Kombu Butter

Glacier 51 Toothfish - \$ 45

Yuzu Miso, Zucchini

Southern Rock Lobster

Fennel, Citrus Soy

Half Tail - \$ 95

Teriyaki Chicken - \$ 24

Leek, Confit Yolk

Angus Beef Tenderloin- \$30

King Brown Mushroom, Garlic Chips

Australian Wagyu MS9- \$48

King Brown Mushroom, Garlic Chips

Japanese A-5 Kuroge Wagyu - \$ 125

King Brown Mushroom, Garlic Chips

Vegetables

- Bok Choy -- \$18

- King Oyster, Pearl, Portobello Mushroom -- \$25

- Asparagus + Baby Corn --\$20

Fried Rice & Miso Soup - \$20

-Beef

-Prawns & Pine Nuts

-Vegetarian

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Classic

\$99.00

Coffin bay Oyster

Sour Cream & Chive / Ponzu, Salmon Roe

Hiramasa King fish Sashimi

Buttermilk, Karasumi, Red Shiso

Wagyu roll

Enoki, Sprout, Teriyaki Glaze

Ora King Salmon

Nori, Kombu Butter

OR

Glacier 51 Toothfish (Extra \$ 20)

Yuzu Miso, Zucchini

Teriyaki Chicken

Leek, Confit Yolk

OR

Angus Beef Tenderloin (Extra \$ 15)

OR

Australian Wagyu MS 9+ (Extra \$ 45)

OR

Japanese A-5 Kuroge Wagyu (Extra \$ 90)

King Brown Mushroom, Garlic Chips

Wagyu Fried Rice & Miso Soup

Dessert

Spoon size(3g) Caviar \$20 or Sturia Oscietra Caviar 15g - \$95

Meat Lover

\$ 109.00

Smoked Pig jowl

Young garlic, Cured Yolk

Beef Tataki

Koji onion, Karashi Vinaigrette

Wagyu Roll

Enoki, Sprout, Teriyaki Glaze

Teriyaki Chicken

Leek, Confit Yolk

Angus Beef Tenderloin

OR

Australian Wagyu MS 9+ (Extra \$ 30)

OR

Japanese A-5 Kuroge Wagyu (Extra \$ 80)

King Brown Mushroom, Garlic Chips

Wagyu Fried Rice & Miso Soup

Dessert

Spoon size(3g) Caviar \$20 or Sturia Oscietra Caviar 15g - \$95

Seafood Lover

\$ 188.00

Coffin Bay Oyster

Sour Cream & Chive / Ponzu, Salmon Roe

Hiramasa King fish Sashimi

Buttermilk, Karasumi, Red Shiso

Aburi Hokkaido Scallops

Bone broth, Scallop Floss

Green Lip Abalone

Junmai Sake Steamed, Black Garlic, Wakame

Ora King Salmon

Nori, Kombu Butter

OR

Glacier 51 Toothfish (Extra \$ 20)

Yuzu Miso, Zucchini

Southern Rock Lobster

Fennel, Citrus Soy

Prawn & Pine Nuts Fried Rice & Miso Soup

Dessert

Spoon size(3g) Caviar \$20 or Sturia Oscietra Caviar 15g - \$95

Signature

\$ 228.00

Smoked Pig jowl

Young garlic, Cured Yolk

Aburi Hokkaido Scallops

Bone Broth, Scallop Floss

Steamed Egg

Foie Gras, Caviar

Green Lip Abalone

Junmai Sake Steamed, Black Garlic, Wakame

Foie Gras (Extra \$40)

Seasonal fruits, Brioche

Southern Rock Lobster

Fennel, Citrus soy

Australian Wagyu MS 9+

OR

Japanese A-5 Kuroge Wagyu (Extra \$ 60)

King Brown Mushroom, Garlic Chips

Fried Rice & Miso Soup

Dessert

Spoon size(3g) Caviar \$20 or Sturia Oscietra Caviar 15g - \$95

Kid's Menu

(Children aged 12 or under)

\$ 69.00

Potsticker Gyoza

Ponzu, Sesame

Steamed Egg

Dashi, Foie Gras

Wagyu roll

Enoki, Sprout, Teriyaki Glaze

Choice of Main

Ora King Salmon

OR

Teriyaki Chicken

OR

Angus Beef Tenderloin (Extra \$ 10)

All main with grilled seasonal vegetable

Fried Rice & Miso soup

Dessert

Vegetarian Menu

\$ 89.00

Heirloom Tomato
Curd, Olive, Baby herb

Onsen Egg
Kombu dashi, Chive oil

Potsticker Gyoza
Ponzu, Sesame

Silken Tofu
Radish, Kombu

Asparagus & Baby Corn
Yuzu miso

King Oyster, Pearl, Portobello
White soy, Mushroom dust

Vegetarian Fried rice & Miso soup

Dessert