



**DELUXE - 95pp**

**EDAMAME**

*choice of shiso salt or spicy*

**BEEF TATAKI**

*truffle ginger soy, mushroom, spring onion,  
kizami wasabi, crisp garlic, curly red chilli*

**SEARED KINGFISH CARPACCIO**

*truffle ponzu, jalapeño, yuzu kosho,  
fennel, ikura, pickled cherry tomato*

**SUSHI AND SASHIMI MORIAWASE**

*6pcs of nigiri sushi, 6pcs sashimi,  
2pcs of hosomaki*

**DRY AGED HOKKAIDO SQUID**

*seafood xo glaze, Japanese seven spice*

**MISO SOUP**

*seasonal white fish, wakame, chives, micro shiso*

**BLACK SESAME CHEESECAKE**

*miso butter cookie crumb, spearmint*

(sharing - minimum 2 people)

**SIGNATURE - 125pp**

**EDAMAME**

*choice of shiso salt or spicy*

**ORA KING SALMON CARPACCIO**

*carpaccio dressing, apple and onion salsa,  
ikura, arare, crisp leeks, micro herb*

**SEARED KINGFISH CARPACCIO**

*truffle ponzu, jalapeño, yuzu kosho,  
pickled fennel, ikura, pickled cherry tomato*

**PREMIUM NIGIRI PLATTER (OMAKASE)**

*8pcs including scallop, salmon belly,  
kingfish belly*

**TIGER PRAWNS**

*gochujang miso glaze*

**GLACIER 51 MISO TOOTHFISH 125G**

*sautéed broccolini, teriyaki, yuzu sesame sauce,  
onion salsa, ikura*

**OR**

**MAYURA STATION WAGYU SKIRT 250G MS9**

*yakiniku sauce, wagyu crackers*

**MISO SOUP**

*seasonal white fish, wakame, chives, micro shiso*

**BLACK SESAME CHEESECAKE**

*miso butter cookie crumb, spearmint*

(sharing - minimum 2 people)

*For group of 6 or more, we kindly ask that you choose from one of our set menus - must be ordered by entire table.*

*Any allergens or dietary requirements, please inform your wait staff prior to ordering.*

*We only serve Australian seafood. Please note, a surcharge of 15% on public holidays.*

