



Degustation / Omakase

Fresh oyster with frozen coriander ponzu & sliced chili
beef tartar & hand cut chips
(Airlie Bank Yarra Cuvee Yarra Valley. Vic)

Seared tuna with ponzu, spring onion & ginger

Grilled eel sushi
Salmon nori roll with roasted sesame
(Mahi Sauvignon Blanc Marborough. NZ)

“Chawan mushi” steamed Japanese egg pudding

Crispy chicken wrap with cucumber & sweet soy sauce
(Port Phillip Estate Balnarring Pinot Noir Mornington Peninsula. Vic)

Grilled king fish cheek with Daikon radish

Grilled eggplant with miso paste

Eye fillet steak with teriyaki sauce & wasabi mustard
(Mount Langi Cliff Edge Shiraz Grampians. Vic)

Fried banana vanilla beans ice cream & Ecuador 70% cacao chocolate
(Yuzu wine Kobe. Japan)

\$125 per head with wine \$195
Minimum order from two people