



## ENTREE

Beef tataki	29.00
Fresh oyster (6pc / 12pc)	27.00 / 54.00
Hapuka karaage	28.00

## SUSHI & SASHIMI

Sashimi moriawase (15pc / 27pc)	55.00 / 75.00
Sushi moriawase (8pc / 12pc)	38.00 / 50.00
All Aburi sushi (8pc)	42.00
California roll (8pc)	27.00
Spider roll (4pc)	29.00
Prawn tempura roll (4pc)	24.00
Spicy tuna roll (8pc)	29.00

Scan QR code for beverage list



## LUNCH MENU

**\$88 per person**  
**Or**  
**\$98 per person including a dessert**

*Sushi & sashimi*

\* \* \*

*Blue eye with sesame crust*

\* \* \*

*Beef Sukiyaki*

*Served with mixed vegetables,  
steamed rice & miso soup*

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### **Takoyaki - \$50.00**

*Takoyaki or "octopus balls" is a ball-shaped Japanese snack or appetizer made of a wheat flour-based batter and cooked in a special moulded pan. It is typically filled with minced or diced octopus, tempura flakes, pickled ginger, and green onion.*

*Takoyaki was initially popular in the Kansai region, and later spread to the Kantō region and other areas of Japan since the 1960's.*

*16 pieces with Wafu salad and miso soup*

## MAIN COURSES

Beef tenderloin	47.00
Blue eye with sesame crust	45.00
Glacier 51 Toothfish Shioyaki	64.00
Tempura moriawase	45.00

## DONBURI

Niku Inaniwa udon	42.00
Una don	45.00
Steak don	45.00

## DESSERT

Sakura crème brûlée with melon medley	18.00
Matcha Pavlova, yuzu cream, summer berries and lychee pearl	18.00
Peach & white chocolate Parfait, pistachio crumble, raspberry coulis	18.00
Fruits platter	18.00