



## 7 COURSE OMAKASE LUNCH

### 1ST COURSE

Murray Salt Edamame

### 2ND COURSE

Black Cod Croquette with Shiso Salsa & Yuzu Miso

### 3RD COURSE

Chef's Sushi Selection & Sushi Cup

### 4TH COURSE

Umami Market Fish with Yellow Anticucho Coriander Salad

### 5TH COURSE

Beef Yakimono with Oshinko,  
Seasonal Mushroom & Balsamic Teriyaki

### 6TH COURSE

Miso soup

### 7TH COURSE

Lava Cake with Pineapple Compote & Yuzu Ice Cream

**\$120 per person**

Menu is only available during lunch service for groups of 8 or more. 48 hours notice required.  
Should you have any special dietary requirements or allergies please let us know.  
Please note credit card payments incur a 0.85% surcharge.



## 7 COURSE VEGETARIAN OMAKASE LUNCH

### 1ST COURSE

Murray Salt Edamame

### 2ND COURSE

Charred Wood Oven Leek with Miso Aioli,  
Dry Miso & Fried Leeks

### 3RD COURSE

Chef's Sushi Selection & Sushi Cup

### 4TH COURSE

Nasu Miso

### 5TH COURSE

Tofu Toban

### 6TH COURSE

Vegetable Miso Soup

### 7TH COURSE

Nobu Seasonal Fruit Bento

**\$120 per person**

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