



*Gaurav Khanna*  
Restaurant Manager

*Rinet Burnett*  
Chef de Cuisine

(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter.

Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays.

A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).



## KAISEKI MENU

Monday to Friday, includes one glass of Red, White, Sparkling Wine, Local Beer or Soft Drink  
with Complimentary 4 Hours Multi-Level Parking

STANDARD	70	PREMIUM	95
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STARTER Choice of One

Salmon Sashimi Salad  
with Matsuhisa Dressing  
Prawn Salad  
with Spicy Lemon Dressing  
Salmon New Style Sashimi  
Grilled Asparagus with Dry Miso (V)

STARTER Choice of One

Mushroom Salad (V)  
Tuna Sashimi Salad with  
Matsuhisa Dressing  
Lobster Salad with  
Spicy Lemon Dressing  
Yellowtail Jalapeño

SUSHI Choice of One

Spicy Tuna Roll and White Fish Sushi  
Vegetable Roll and Kappa Sushi (V)  
Prawn Tempura Roll and  
Yellowtail Sushi  
Salmon Avocado Roll  
and Scallop Sushi

SUSHI Choice of One

Yellowtail Roll and Tuna Sushi  
Vegetable Roll and Avocado Sushi (V)  
House Special Roll and Unagi Sushi  
Salmon Avocado Roll  
and Scallop Sushi

MAINS Choice of One

Umami Murray Cod  
Shojin Tempura (V)  
Beef Tenderloin with Anticucho  
Pork Belly Caramel Miso

MAINS Choice of One

Black Cod Miso  
Nasu Miso (V)  
Clover Valley Short Ribs with  
Aji Panca Tomato Gastrique  
Softshell Crab with Watermelon  
and Amazu ponzu

### SUPPLEMENT

Mayura 9+ Wagyu (50gm) with Truffle Teriyaki

57

DESSERT Choice of One

Pink Lychee Chestnut Mousse  
Selection of Ice Cream or Sorbet  
Mini Green Tea Lava Cake  
Selection of Mochi

DESSERT Choice of One

Whisky Cappuccino  
Selection of Ice Cream or Sorbet  
Mini Green Tea Lava Cake  
Nobu Cheesecake