

## Wagyu set menu \$90pp

To celebrate our 2nd anniversary,  
our Chef Lucas has designed  
a Japanese Wagyu Set Menu that will  
make you travel to the heart of Japan.

### Snack

Edamame

Wagyu tartare sushi, truffle aioli, fresh green chilli

### Sashimi

Tuna, Ōra King Salmon, Kingfish

*Upgrade to 5 varieties +\$8pp*

*Add Nigiri +\$6 per piece*

### Starters *to share*

Wagyu sumiyaki, cucumber, shiso

Wagyu shabu shabu, cos lettuce, pine nuts

Wagyu tataki, ponzu, chive, ginger oil

Soy sauce braised potato

Spinach ohitashi, nori, sesame seeds

Wagyu croquette, karashi sour cream

### Mains *Choice of one per person*

**Teriyaki chicken** Soy glaze, parsnip, mustard seeds

**Wagyu sirloin yakiniku** Grilled carrot, ginger dressing

**Teppanyaki snapper** Sake lee sauce, caulilini

### To finish

Dessert & green tea

### Drinks pairing:

**Soft \$36 - 3 drinks**

Sunrise spritz

Yuzu & grapefruit lemonade

Non #3

**Alcoholic \$60 - 4 drinks**

Dassai Junmai Daiginjyo

Kumamoto 'Kikuka' Chardonnay NV

**Choice of:**

Grace 'Toriibira Vineyards' Pinot Gris 20

**or**

Sato 'Northburn' Pinot Noir 2019

Choya 'SingleYear' Umeshu

