

chef's omakase



restaurant & bar

sashimi combo

chef's selection of sashimi

salmon taco

salmon | avocado | tomato salsa

**2015 Chandon Sparkling Brut, Yarra Valley, VIC*

popcorn shrimp

yuzu chilli mayonnaise

**Toji Junmai Daiginjo, Niigata, Japan*

miso caramelized 'glacier 51' toothfish

pickles

seaweed salad

assorted seaweed | ginger dressing & garlic chips

**2017 Granbazan 'Etiqueta Ambar' Albariño, Rías Baixas, Spain*

chef's choice sushi roll

**Tantakatan Shiso, Hokkaido, Japan*

darling downs wagyu strip loin

yuzu truffle cream | oroshi ponzu

**2016 Fontanabianco Barbaresco, Piedmont, Italy*

chef's choice dessert

**Choya Umeshu, Osaka, Japan*

menu \$110 pp

***add on beverage pairings \$79pp**

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