

saké

# chef's omakase

## **sunomono**

corn puree | cooked prawn | seared scallop | pickled okra  
*Yuho no Shiro Junmai Gingo Nama Genshu Nigori - Ishikawa, Japan*

## **truffle white soy cured kingfish**

house cured and seared kingfish | truffle white soy | chives | ume  
paste | tonburi | sesame  
*2017 Rainer Wess Grüner Veltliner - Kremstal, Austria*

## **shio koji tori mushi**

shio koji chicken | smoked balsamic soy | buckwheat puff  
*Tengumai Yamahai Jikomi Junmai - Ishikawa, Japan*

## **panko prawn**

panko crumb prawn | japanese tartare | pickled radish  
*Houraisen Wa Junmai Gingo - Aichi, Japan*

## **pan seared barramundi**

dashi broth | mushrooms | chilli | garlic oil | baby cress  
*2016 Jean Defaix 'Les Lys' Premier Cru Chardonnay - Chablis, Burgundy,  
France*

## **rangers valley wagyu**

eggplant puree | nori powder | pickled carrots  
*2017 Torbreck 'Kylloe' Mataro - Barossa Valley, SA*

## **goma**

chocolate mousse | raspberry jelly | chocolate crunch |  
sesame ice cream  
*Choya Kokuto Umeshu - Osake, Japan*

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