



Omakase / Degustation \$100 to \$350 per head

Entree & Nibble

Edamame	7
Fresh oysters from Coffin bay South Australia with mint green chilli coriander frozen ponzu	6.5 each
Crispy chicken wrap with cucumber carrot & sweet soy sauce	8 each
Eye fillet beef sushi with spring onion & ginger	8 each
Chawanmushi	12
Steamed spinach and sesame paste	15
Pan fried Gyoza with chicken or pork (7P)	20
Seared wagyu beef tataki with ponzu sauce	24
Fresh scallop carpaccio with orange vinaigrette basil pesto & tobiko	24
Seared fresh tuna ponzu ginger spring onion & dukka spicy	26
Salmon carpaccio sea salt lemon juice & basil pesto	25

Sushi & Sashimi

Seared salmon sushi with lemon juice & sea salt	5 each
Fresh sea urchin Uni sushi	15 each
Sushi entrée (5p sushi & 2p nori rolls) / Sushi Main (10p sushi & 2p nori rolls)	30/50
Sashimi entrée (9p) / Sashimi Main (18p)	30/50
Sushi & Sashimi combination for two or more (10p sushi, 4p nori rolls & 18p sashimi)	88
Vegetable nori roll (v)	(4p) 9 (8p) 18
Salmon rolls with shichimi chili spice mayonnaise fresh local cucumber & avocado	(4p) 10/ (8p) 20
Fresh lobster sweet sashimi 800g	300

Main

Grilled eye fillet 300g beef seasoned with teriyaki sauce & wasabi mustard	46
Grilled yellow fin tuna steak with wasabi salsa & roasted pine nuts	40
Chicken teriyaki with grilled vegetable	35
Roast duck breast pinot noir orange reduction finished with extra virgin olive oil	40

Sides

Steamed rice	5
Radish and cucumber pickles	10
Fresh green salad with sesame soy dressing	15
Miso soup	5
Lobster miso soup	10

Dessert

Orange Chiffon cake (Gluten free)	5.5 each
Crème brûlée with seasonal fruit	15