



LUNCH SET

2-COURSE SET \$38++

3-COURSE SET \$48++

COMPLETE YOUR LUNCH EXPERIENCE

SAKE FLIGHT	Sommelier's Choice 40ml x 3 pours	24
WHISKY DISCOVERY FLIGHT	Nikka Coffey Grain Nikka From The Barrel Hibiki Harmony 15ml x 3 pours	28

LUNCH BEVERAGE SPECIALS

BY THE GLASS

Sake	13
Shochu	12
Umeshu	12
Yuzushu	10
Asahi Draught (Half Pint)	10
Asahi Draught (Full Pint)	18
Red Wine - Cabernet Sauvignon	13
White Wine - Chardonnay	13

KINMOKUSEI 9
Osmanthus. Apple. Ginger Ale

MOMO 10
White Peach. Pineapple. Citrus. Soda

HARU 9
Cherry Blossom. Apple. Citrus. Soda

STARTER

HONEY BAKED CHICKEN HAM SALAD

Garden Greens. Caesar Dressing

GOMOKU HIJIKI & TOFU SALAD (V)

Seaweed. Simmered Vegetables. Goma Dressing

MAIN

Grilled mains are served with miso soup,
Niigata rice, onsen egg, furikake & truffle shoyu

F1 WAGYU STRIPLOIN

Small 100g | Regular 150g +\$20

A4 MIYAZAKI RIBEYE

Small 100g +\$42 | Regular 150g +\$62

A5 KYUSHU TENDERLOIN

Small 100g +\$52 | Regular 150g +\$78

TASTE OF JAPANESE WAGYU TRIO +\$120

70g each of F1 Striploin, A4 Ribeye, A5 Tenderloin

NZ COASTAL LAMB KATSU

Pickled Shallots. Black Garlic Mayo

GRILLED KOJI CHICKEN THIGH

Truffle Balsamic. Shaved Truffles. Mizuna

BARRAMUNDI SAIKYO YAKI

Sweet Miso Marinade. Grilled Shishito Peppers

GINDARA ORANGE TERIYAKI

Black Cod. Saikyo Miso. Asparagus

TANOKE BARA CHIRASHI BOWL +\$8

Tuna. Fresh Uni. Scallop. Ikura. Sushi Rice

MUSHROOM SUKIYAKI RICE BOWL (V)

Baby Corn. Onions. Niigata Rice. Onsen Egg

DESSERT

JAPANESE SORBET OF THE DAY

ESPRESSO AFFOGATO

Vanilla Ice Cream. Hot Espresso

MATCHA PANNA COTTA +\$4

Green Tea Pudding. Berry Compote. Pistachios

S'MORES TARTLET +\$5

Dark Chocolate. Marshmallows. Raspberry Reduction.
Vanilla Ice Cream

Discounts not applicable for supplementary / upgrade / add-on items.
Prices are subject to service charge and prevailing government taxes.