

LUNCH SET

3-COURSE SET \$48++

2-COURSE SET \$38++

Vegetarian main available upon request

STARTER

SALMON TATAKI SALAD

Mixed 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

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

DESSERT

JAPANESE SORBET OF THE DAY

ESPRESSO AFFOGATO

Vanilla Ice Cream. Hot Espresso

MATCHA PANNA COTTA +\$4

Green Tea Pudding. Berry Compote. Pistachios

WARM CHOCOLATE BROWNIE +\$4

Vanilla Ice Cream. Caramel Drizzle

LUNCH BEVERAGE SPECIALS

SAKE FLIGHT

3 x 40ml

24

BY THE GLASS

Sommelier's Choice

Sake

13

Shochu

10

Umeshu

10

Yuzushu

9

Red Wine

12

White Wine

12

ASAHI DRAUGHT

Half / Full

10 / 18

TOKI HIGHBALL

18

ROKU GIN & TONIC

18

ENHANCE YOUR LUNCH

JAPANESE FRUIT TOMATO WITH TOFU MASCARPONE

24

WAGYU SOURDOUGH

2 pcs / 4 pcs

14 / 24

SALTED EGG SOFT SHELL CRAB

Half / Full

15 / 28

CRISPY TORI KARAAGE

4 pcs / 8 pcs

9 / 16

SPICY BABY CORN

14

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

