

# Festive LUNCH SET

## DAILY

3-COURSE from \$48++

2-COURSE from \$38++

LUNCH SAKE FLIGHT \$20++



### CHOICE OF STARTER

#### SMOKED DUCK SALAD

Garden Greens. Fresh Pomegranate. Shiso Vinaigrette



#### GOMOKU HIJIKI & TOFU SALAD

Hijiki Seaweed. Silken Tofu. Simmered Vegetables. Goma Dressing

### CHOICE OF MAIN COURSE

Served with rice, onsen egg and truffle shoyu (except Chirashi bowl)  
All Wagyu cuts are served medium rare (chef's recommendation)

#### SANCHOKU STRIPLOIN

Richly marbled Australian Wagyu, tender and full of flavour

Small (100g)

Regular (150g) **+\$18**

#### A4 MIYAZAKI RIBEYE

Wagyu with a perfect balance of marbling and umami

Small (100g) **+\$38**

Regular (150g) **+\$58**

#### A5 KYUSHU TENDERLOIN

Delicate, melt-in-your-mouth Wagyu, grilled to perfection

Small (100g) **+\$48**

Regular (150g) **+\$68**

#### TASTE OF WAGYU TRIO

70g each of Sanchoku Striploin, A4 Ribeye and A5 Tenderloin

Regular (210g) **+\$108**

#### GINDARA HOBAYAKI

Black cod marinated in Saikyo miso, grilled on magnolia leaf

#### ATLANTIC SALMON BUTTERYAKI

Fresh salmon with mushrooms, sake & butter sauce and lemon

#### SPICY MISO TORI MOMO

Chicken thigh glazed with honey miso and layu shironegi

#### NZ COASTAL BABY LAMB TENDERLOIN **+\$8**

Smokey lamb, uplifted with fried garlic and apple curry

#### TANOKE BARA CHIRASHI RICE BOWL **+\$10**

A vibrant mix of tuna, uni, scallop and ikura on sushi rice



#### MUSHROOM SUKIYAKI RICE BOWL

Sauteed mushrooms, onsen egg, baby corn and onions



### CHOICE OF DESSERT

#### JAPANESE SORBET OF THE DAY

#### ESPRESSO AFFOGATO

Vanilla Ice Cream. Hot Espresso

#### MATCHA PANNACOTTA **+\$4**

Green Tea Pudding. Berry Compote. Pistachios

#### CRANBERRY VANILLA CREPES **+\$5**

Cranberry Compote. French Crepes. Vanilla Ice Cream. Pistachios

### RECOMMENDED SHARING PLATES

Elevate your festive lunch with our most-loved small plates  
More options are available on the à la carte menu

#### CRISPY TORI KARAAGE

Chicken Thigh. Sansho Pepper. Karashi Mayo

\$5 (2 pcs) / \$9 (4 pcs) / \$16 (8 pcs)

#### SIGNATURE WAGYU SOURDOUGH

Black Pepper. Crème Fraîche. Guacamole. Chives

\$14 (2 pcs) / \$24 (4 pcs)

#### SALTED EGG SOFT SHELL CRAB

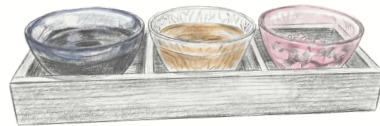
Salted Egg Dust. Sriracha Mayo

\$15 (Half serving) / \$28 (Full serving)

#### SPICY BABY CORN \$14

Sriracha Mayo. Furikake. Chicken Floss

### LUNCH HAPPY HOUR



#### LUNCH SAKE FLIGHT \$20

A curated tasting of three sakes (40ml each),  
selected by our Kikisake-shi.

#### SAKE BY GLASS \$13

Enjoy a 100ml glass of our selected cold sake

#### RED WINE BY GLASS \$15

Les Hauts De Fontey Cabernet Sauvignon

#### WHITE WINE BY GLASS \$15

Les Hauts De Fontey Sauvignon Blanc

#### DRAUGHT BEER \$10 Half / \$18 Full

Asahi Super Dry

#### YUZU FIZZ (NON-ALCOHOL) \$8

Yuzu Jam. Elderflower Green Sparkling Tea

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

