

Signature

TASTING SET

SERVES 2

赤

HOKKAIDO HOTATE CARPACCIO

Hand-dived scallops dressed with truffle shoyu, ikura pearls, and freshly shaved truffles

OTORO ABURI HANDROLL (2 PCS)

Torched bluefin tuna belly with fresh uni, ikura, sushi rice, nori, and pickled wasabi

Additional handroll at \$18 each

PAIRED WITH SANZEN OMACHI JUNMAI DAIGINJO

JAPANESE FRUIT TOMATO

Juicy Japanese tomatoes with tofu mascarpone, yuzu vinaigrette, and a balsamic cream drizzle

SPICY BABY CORN

Tender baby corn drizzled with sriracha mayo, sprinkled with furikake, and finished with chicken floss

PAIRED WITH HAKURAKUSEI TOKUBETSU JUNMAI

WAGYU SOURDOUGH (2 PCS)

Black pepper Wagyu topped with crème fraîche, guacamole, and chives on sourdough toast

Additional wagyu sourdough at \$6 each

TORI KARAAGE (4 PCS)

Juicy chicken thigh bites seasoned with sansho pepper, served with sweet karashi mayo

PAIRED WITH KATSUYAMA KEN JUNMAI GINJO

TASTE OF WAGYU TRIO

70g Australian Wagyu striploin

70g A4 Miyazaki ribeye

70g A5 Kyushu tenderloin

Served with 2 bowls of Niigata rice with onsen egg, furikake & truffle shoyu

PAIRED WITH TENRYOHOMARE KARAKUCHI GINJO

MATCHA PANNACOTTA

Silky green tea pudding topped with a berry compote and toasted pistachios

S'MORES TARTLET

Bassam dark chocolate, toasted marshmallows, raspberry reduction, and vanilla ice cream

Drizzle with velvety chocolate sake for \$6

\$238++ (SERVES 2)

Sake pairing \$58++ per pax (60ml x 4 types)



Dishes are subject to availability and may be substituted with a similar item. Prices are subject to service charge and prevailing government taxes.

Signature

TASTING SET

SERVES 4

緑

HOKKAIDO HOTATE CARPACCIO

Hand-dived scallops dressed with truffle shoyu, ikura pearls, and freshly shaved truffles

OTORO ABURI HANDROLL (4 PCS)

Torched bluefin tuna belly with fresh uni, ikura, sushi rice, nori, and pickled wasabi

Additional handroll at \$18 each

PAIRED WITH SANZEN OMACHI JUNMAI DAIGINJO

JAPANESE FRUIT TOMATO

Juicy Japanese tomatoes with tofu mascarpone, yuzu vinaigrette, and a balsamic cream drizzle

SPICY BABY CORN

Tender baby corn drizzled with sriracha mayo, sprinkled with furikake, and finished with chicken floss

PAIRED WITH HAKURAKUSEI TOKUBETSU JUNMAI

WAGYU SOURDOUGH (4 PCS)

Black pepper Wagyu topped with crème fraîche, guacamole, and chives on sourdough toast

Additional wagyu sourdough at \$6 each

TORI KARAAGE (8 PCS)

Juicy chicken thigh bites seasoned with sansho pepper, served with sweet karashi mayo

PAIRED WITH KATSUYAMA KEN JUNMAI GINJO

TASTE OF WAGYU TRIO

150g Australian Wagyu striploin

150g A4 Miyazaki ribeye

150g A5 Kyushu tenderloin

Served with 4 bowls of Niigata rice with onsen egg, furikake & truffle shoyu

PAIRED WITH TENRYOHOMARE KARAKUCHI GINJO

MATCHA PANNACOTTA

Silky green tea pudding topped with a berry compote and toasted pistachios

S'MORES TARTLET

Bassam dark chocolate, toasted marshmallows, raspberry reduction, and vanilla ice cream

Drizzle with velvety chocolate sake for \$6

WARABI MOCHI

Chewy mochi dusted with matcha and kinako, served with kuromitsu syrup

\$468++ (SERVES 4)

Sake pairing \$58++ per pax (60ml x 4 types)



Dishes are subject to availability and may be substituted with a similar item. Prices are subject to service charge and prevailing government taxes.



À LA CARTE

アラカルト



前菜

SMALL PLATES

BLUEFIN TUNA TATAKI 28

Seared bluefin tuna loin, drizzled with honey ponzu, topped with ikura and crispy garlic



HOKKAIDO SCALLOPS CARPACCIO 32

Hand-dived scallops dressed with truffle shoyu, ikura pearls, and freshly shaved truffles



OTORO ABURI HANDROLL 18 per pc (min. order 2 pcs) **DINNER ONLY**

Torched bluefin tuna belly with fresh uni, ikura, sushi rice, nori, and pickled wasabi

UNAGI TEMPURA 24

Freshwater eel with sansho pepper, glazed with unagi sauce, and paired with tangy kimchi

YUZU KOSHO CRAB CRACKERS 18

Crab meat, capsicum, and red onions in yuzu kosho mayo dip, served with crackers

TATAMI HIMEGO 13

Grilled pressed baby sardines, with creamy QP mayo and a hint of shichimi spice

FOIE GRAS TERIYAKI 20

Rich, buttery foie gras glazed with teriyaki sauce, finished with a caramelised crust



WAGYU SOURDOUGH 24

Black pepper Wagyu topped with crème fraîche, guacamole, and chives on sourdough toast



TORI KAARAGE

Juicy chicken thigh bites seasoned with sansho pepper, served with sweet karashi mayo

Half Serving (4 pcs) 9

Full Serving (8 pcs) 16



Our recommendation



Vegetarian - May contain eggs or dairy

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野菜

VEGETABLES

 **JAPANESE SEAWEED SALAD 10**

A refreshing mix of tosaka seaweed, wakame, nori, and onions, dressed in apple-yuzu vinaigrette

  **JAPANESE FRUIT TOMATO 18**

Juicy Japanese tomatoes with tofu mascarpone, yuzu vinaigrette, and a balsamic cream drizzle

  **MISO NASU DENGAKU 12**

Grilled eggplant coated with spicy miso and topped with crispy nori rice

 **SPICY BABY CORN 12** VEG OPTION AVAILABLE

Tender baby corn drizzled with sriracha mayo, sprinkled with furikake, and finished with chicken floss


GRILLED ASPARAGUS 14 VEG OPTION AVAILABLE

Char-grilled asparagus glazed with yuzu su miso and topped with smoky katsuo boshi

 **KINOKO MUSHROOMS 12**

A medley of enoki, king oyster, shiitake, and shimeji mushrooms sautéed in butter, sake, and finished with sudachi citrus - Pairs perfectly with grilled dishes or rice bowls

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七輪備長炭焼き物

SHICHIRIN BINCHOTAN GRILL

Grilled over Japanese binchotan charcoal for a smoky aroma and tender texture



TASTE OF WAGYU TRIO

A curated selection of premium cuts:

Sanchoku Striploin, A4 Miyazaki Ribeye and A5 Kyushu Tenderloin

Regular (70g per cut) 138

Large (150g per cut) 288

SANCHOKU WAGYU STRIPLOIN

Richly marbled Australian Wagyu, tender and full of flavour

Single (150g) 52

Large (300g) 98

A4 MIYAZAKI RIBEYE

Exceptional Japanese ribeye with a perfect balance of marbling and umami

Single (100g) 78

Large (250g) 188

A5 KYUSHU TENDERLOIN

Delicate, melt-in-your-mouth Japanese tenderloin, grilled to perfection

Single (100g) 88

Large (250g) 208



NZ COASTAL BABY LAMB TENDERLOIN 38

Fried garlic and apple curry sauce add a delightful twist to this tender, smoky lamb

SPICY MISO TORI MOMO 28

Juicy chicken thigh glazed with honey miso and topped with spicy layu shironegi



GINDARA HOBAYAKI 35

Black cod marinated in Saikyo miso, grilled on magnolia leaf for a rich, buttery finish



Our recommendation



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ご飯・麺類

RICE & NOODLES

CLASSIC RICE BOWL

Niigata rice topped with an onsen egg, truffle shoyu, and your choice of wagyu:

Sanchoku Wagyu Striploin 38

A4 Miyazaki Ribeye 62

A5 Kyushu Tenderloin 68



PREMIUM RICE BOWL

An indulgent bowl featuring your choice of wagyu, foie gras teriyaki, fresh uni, ikura, Niigata rice, onsen egg, and truffle shoyu:

Sanchoku Wagyu Striploin 68

A4 Miyazaki Ribeye 92

A5 Kyushu Tenderloin 98



TANOKE BARA CHIRASHI BOWL 42

A vibrant bowl with tuna akami, fresh uni, hotate, ikura, and premium sushi rice



MUSHROOM SUKIYAKI RICE BOWL 20

Sautéed mushrooms, baby corn, and onions over Niigata rice, finished with an onsen egg

ADD-ONS FOR YOUR BOWL

Seasonal Shaved Truffles 11

Foie Gras Teriyaki 20

Fresh Uni (Sea Urchin) 22

Ikura 8

Add Plain Rice 3

Add Onsen Egg 3



UNI & TRUFFLE COLD SOMEN 38 **DINNER ONLY**

Chilled somen noodles topped with fresh uni, seasonal shaved truffle, and ikura

TRUFFLE COLD SOMEN 18 **DINNER ONLY**

Chilled somen noodles topped with seasonal shaved truffle, and ikura



Our recommendation



Vegetarian - May contain eggs or dairy

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お菓子

DESSERT



MATCHA PANNACOTTA 12

Silky green tea pudding topped with a berry compote and toasted pistachios



S'MORES TARTLET 15

Bassam dark chocolate, toasted marshmallows, raspberry reduction, and vanilla ice cream



S'MORES TARTLET WITH CHOCOLATE SAKE 22

Bassam dark chocolate, toasted marshmallows, raspberry reduction, and vanilla ice cream, drizzled with velvety chocolate sake



WARABI MOCHI 18

Chewy mochi dusted with matcha and kinako, served with kuromitsu syrup



JAPANESE SORBET / ICE CREAM 8

Check with us for flavour of the day



Our recommendation



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