



LUNCH SET

3-COURSE SET \$48++

2-COURSE SET \$38++

START THE YEAR WITH THE JOY OF SAKE

Kanpai with a complimentary 30ml sake
With every lunch set order | 1-31 January

Discover more of our sommelier's choice sakes:
SAKE FLIGHT (3 TYPES) \$20++
SAKE GLASS (90ML) \$13++



Scan the QR code to explore our full
selection of sakes by carafe or bottle.

RECOMMENDED SHARING PLATES

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

Sriracha Mayo. Furikake. Chicken Floss
\$14

LUNCHTIME HAPPY HOUR

WINE BY GLASS

Cabernet Sauvignon or Sauvignon Blanc
\$15

DRAUGHT BEER

Asahi Super Dry
\$10 (Half) / \$18 (Full)

YUZU FIZZ (NON-ALCOHOL)

Yuzu Jam. Elderflower Green Sparkling Tea
\$8

CHOICE OF STARTER

SMOKED DUCK SALAD

Garden Greens. Fresh Pomegranate. Shiso Vinaigrette

GOMOKU HIJIKI & TOFU SALAD (V)

Hijiki Seaweed. Tofu. Simmered Vegetables. Goma Dressing

SALMON TATAKI +\$10

Ginger-Wasabi Ponzu. Ikura. Red Onion. Coriander Cress

CHOICE OF MAIN

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

AUSTRALIAN SANCHOKU STRIPLOIN

Richly marbled Australian Wagyu, tender and full of flavour
Small (100g) Regular (150g) +\$18

A4 KAGOSHIMA STRIPLOIN

Fine marbling, rich umami, and a clean, buttery finish
Small (100g) +\$38 Regular (150g) +\$58

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 (V)

Sautéed 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

SATA ANDAGI +\$5

Okinawan Donuts. Vanilla Ice Cream. Salted Caramel

S'MORES TARTLET +\$5

Dark Chocolate. Raspberry Reduction. Vanilla Ice Cream