

## SMALL PLATES

前菜

### SEAFOOD & MEAT

#### ABURI KANI MISO TOFU

Crab Miso Mayo. Swimming Crab.  
Silken Tofu. Tobiko / 18

#### HAMACHI CARPACCIO

Yellowtail. Ikura. Truffle Shoyu.  
Shaved Truffles / 28

#### BOTAN EBI SUSHI TARTARE

Sweet Prawn. Fresh Uni. Kyuri. Ikura.  
Yuzu Soy. Koshihikari. Niigata Rice / 34

#### OTORO ABURI HANDROLL

Bluefin Tuna Belly. Uni. Ikura.  
Niigata Rice. Nori. Pickled Wasabi  
Minimum order 2 pcs / 18 per pc

#### AKA EBI MENTAICO THERMIDOR

Red Shrimp. Mentaiko Mayo  
Minimum order 2 pcs / 10 per pc

#### INARI & FOIE GRAS GUNKAN

Tofu Pocket. Sushi Rice. Foie Gras Teriyaki  
Minimum order 2 pcs / 16 per pc

#### TORI KARAAGE

Chicken Thigh. Sansho Pepper.  
Sweet Karashi Mayo / 15

#### WAGYU SOURDOUGH

Black Pepper. Wagyu. Creme Fraiche.  
Guacamole. Chives / 22

#### EIHIRE

Dried Stringray Fins. Mayo. Shichimi / 14



## SMALL PLATES

前菜

### VEGETABLE

#### JAPANESE SIDE SALAD

Garden Greens. Yuzu Apple Vinaigrette.  
Sesame. Nori / 8

#### JAPANESE FRUIT TOMATO

Yuzu Vinaigrette. Tofu Mascarpone.  
Cream of Balsamic / 18

#### KINOKO MUSHROOMS

Enoki. King Oyster. Shiitake. Shimeiji.  
Butter. Sake. Sudachi / 11

#### MISO NASU DENGAKU

Eggplant. Spicy Dengaku Miso.  
Nori Coated Crispy Rice / 11

#### ERYNGII SUMIBIYAKI

King Oyster Mushrooms.  
Curry Sea Salt Flakes. Nori / 12

#### SPICY BABY CORN

Sriracha Mayo. Furikake / 11



## SHICHIRIN BINCHOTAN GRILL

七輪備長炭焼き物

### WAGYU

#### AUSTRALIAN MB7 STRIPLOIN

Single 150g / 48

Large 300g / 88

#### A4 KAGOSHIMA WAGYU RIBEYE

Single 150g / 98

Large 300g / 188

#### A5 KYUSHU WAGYU TENDERLOIN

Single 150g / 108

Large 300g / 208

#### 3-CUT WAGYU PLATTER

Striploin 80g. Ribeye 80g. Tenderloin 50g / 138

#### AUSTRALIAN SANCHOKU WAGYU TOMAHAWK

Approx. 1.1kg. Japanese Whisky Marinade. Yakiniku Sauce.

Please allow 45-60 mins of cooking time / 258

### MEAT & SEAFOOD

#### NZ COASTAL BABY LAMB TENDERLOIN

Fried Garlic. Apple Curry Sauce / 38

#### MISO NAGANO PORK TOMAHAWK

Honey Miso Marinade. Pickled Daikon. Wholegrain Mustard / 36

#### GINDARA HOBAYAKI

Black Cod. White Miso Marinade. Sweet Miso on Magnolia Leaf / 34

#### HAMACHI KAMA

Fresh Yellowtail Cheek. Honey Ponzu. Momiji Oroshi / 32

#### ATLANTIC SALMON KASUZUKE

Sake Lees & Miso Marinade. Sansai / 32

#### TARABAGANI

Alaskan King Crab Leg. Garlic Nori Butter / 138



## RICE & NOODLES

ご飯・麺類

### WAGYU

#### CLASSIC BOWL

Niigata Rice. Onsen Egg. Truffle Shoyu.

Choice of Wagyu

Australian MB7 Striploin / 38

A4 Kagoshima Ribeye / 58

A5 Kyushu Tenderloin / 68

#### PREMIUM BOWL

Unagi Tempura. Fresh Uni. Ikura.

Niigata Rice. Onsen Egg. Truffle Shoyu.

Choice of Wagyu

Australian MB7 Striploin / 68

A4 Kagoshima Ribeye / 88

A5 Kyushu Tenderloin / 98

### SUSHI BOWL & UDON

#### OTORO & UNI SUSHI BOWL

Aburi Bluefin Tuna Belly. Sea Urchin.

Ikura. Yuzu Soy / 68

#### UNI & TRUFFLE COLD UDON

Freshly Shaved Seasonal Black Truffles.

Fresh Uni. Ikura. Himi Udon / 38

#### TRUFFLE COLD UDON

Freshly Shaved Seasonal Black Truffles.

Ikura. Himi Udon / 18

#### SALMON HARASU OCHAZUKE

Salmon Belly Shioyaki. Ocha Dashi / 18



## DESSERTS

お菓子

### MATCHA PANNACOTTA

Green Tea Pudding. Strawberry Jam.  
Toasted Pistachios / 12

### S'MORES TARTLET

Bassam Dark Chocolate. Marshmallows.  
Raspberry Reduction. Vanilla Ice Cream / 15

### SHISO LYCHEE SORBET

Shiso Leaf. Lychee. Umeshu / 11

### ICE CREAM OF THE DAY

Check with us for selection of flavours / 6

