

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 Marinate. 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



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SERVES 2

HAMACHI CARPACCIO

Yellowtail. Ikura. Shaved Truffles. Shoyu

JAPANESE FRUIT TOMATO

Yuzu Vinaigrette. Tofu Mascarpone. Cream of Balsamic

AKA EBI MENTAICO THERMIDOR

Red Shrimp. Mentaiko Mayo

WAGYU SOURDOUGH

Black Pepper. Creme Fraiche. Guacamole. Chives

CHOICE OF WAGYU

A4 KAGOSHIMA RIBEYE 150G

or

A5 KYUSHU TENDERLOIN 150G +\$10

or

3-CUT WAGYU PLATTER +\$20

Striploin 80g. Ribeye 80g. Tenderloin 50g

ERYNGII SUMIBIYAKI

King Oyster Mushrooms. Curry Sea Salt Flakes. Nori

CHOICE OF TWO DESSERTS

SHISO LYCHEE SORBET

Shiso Leaf. Lychee. Umeshu

or

MATCHA PANNACOTTA

Green Tea Pudding. Strawberry Jam. Pistachios

or

S'MORES TARTLET

Bassam Dark Chocolate. Marshmallows.

Raspberry Reduction. Vanilla Ice Cream

198++ per set

58++ per pax for 4-type sake pairing

Discounts, vouchers and/or privileges are not applicable for set menus.
Prices are subject to service charge & prevailing government taxes.

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SERVES 4

HAMACHI CARPACCIO

Yellowtail. Ikura. Shaved Truffles. Shoyu

ABURI KANI MISO TOFU

Crab Miso Mayo. Swimming Crab. Tobiko

JAPANESE FRUIT TOMATO

Yuzu Vinaigrette. Tofu Mascarpone. Cream of Balsamic

AKA EBI MENTAICO THERMIDOR

Red Shrimp. Mentaiko Mayo

WAGYU SOURDOUGH

Black Pepper. Creme Fraiche. Guacamole. Chives

JAPANESE BABY CORN

Sriracha Mayo. Furikake

3-CUT WAGYU PLATTER

Striploin 80g. Ribeye 80g. Tenderloin 50g

NZ COASTAL BABY LAMB TENDERLOIN

Fried Garlic. Apple Curry Sauce

MISO PORK TOMAHAWK

Honey Miso Marinade. Pickled Daikon

HAMACHI KAMA

Fresh Yellowtail Cheek. Honey Ponzu. Momiji Oroshi

ERYNGII SUMIBIYAKI

King Oyster Mushrooms. Curry Sea Salt Flakes. Nori

ASSORTMENT OF DESSERTS

398++ per set

58++ per pax for 4-type sake pairing

Discounts, vouchers and/or privileges are not applicable for set menus.
Prices are subject to service charge & prevailing government taxes.