



# LUNCH SET

1 Feb - 3 Mar 2026

(Not available on Valentine's Day)

**3-COURSE SET \$48++**

**2-COURSE SET \$38++**



## 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) · 28 (Full)

### SPICY BABY CORN

Sriracha Mayo. Furikake. Chicken Floss

14

## LUNCHTIME HAPPY HOUR

### LUNCH SAKE FLIGHT

A curated tasting of three sakes (40ml each), selected by our sake sommelier.

20

### SAKE BY GLASS

Enjoy a 100ml glass of our selected cold sake

13

### 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

### SALMON "YU SHENG" SALAD

Raw Salmon. Garden Greens. Yuzu Honey Goma Dressing

### GOMOKU HIJIKI & TOFU SALAD (V)

Hijiki Seaweed. Tofu. Simmered Vegetables. Goma Dressing

## 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) +\$20

### 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) +\$42 · Regular (150g) +\$62

### A5 KYUSHU TENDERLOIN

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

Small (100g) +\$52 · Regular (150g) +\$78

### TASTE OF JAPANESE WAGYU TRIO

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

Regular (210g) +\$120

### GINDARA HOBAYAKI

Black Cod. 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)

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

### SATA ANDAGI +\$5

Okinawan Donuts. Vanilla Ice Cream. Salted Caramel

### MIKAN BRULEE CHEESE TART +\$5

French Cream Cheese. Japanese Mandarin Orange

### S'MORES TARTLET +\$5

Dark Chocolate. Raspberry Reduction. Vanilla Ice Cream