

garaku 雅楽

SAKIZUKE 先付

Daikon Maki, Snapper, Apple, Cucumber

HASSUN 八寸

Hokkaido Scallop, Smoked Eggplant, Sakura Kohlrabi
Amaebi, Uni Monaka, Nashi Pear
Pork Jowl, Wagyu Tongue, Plum
Scampi, Umeboshi, Oba

OTSUKURI お造り

Imperador, Rhubarb, Blood Orange

MUSHIMONO 蒸し物

Chawanmushi, Foie Gras, King Crab, Corn

YAKIMONO 焼物

SA calamari, Green Pea, Broad Beans, Caviar
WA Marron, Koshihikari Rice, Fioretto, Shellfish Koji Butter

SHUSAI 主菜

Toothfish, Green Asparagus, Ice plant, Elderflower
Takeda 10 Wagyu, Sancho, Sugarloaf Cabbage

MIZUMONO 水物

Bergamot Sorbet, Roku Gin Jelly, Sakura Granita
Genmai, Sake, Puffed Rice

330 pp

Our menu is subject to seasonal availability

All prices inclusive of GST

A minimum credit card surcharge of 1.5% applies

A 15% gratuity applies to Sundays and public holidays

雅
樂

CURATED ADDITIONS

SHUSAI 主菜

Miso Duck, Purple Cabbage, Sansho +34

SHOKUJI 食事

Clay Pot Rice, Ikura, Crispy Mushroom, Ebi, Octopus +25

30g Kristal Caviar, Potato Choux +215

Hennessy V.S.O.P Celebration Cake +28

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