

Inspired by the Japanese tradition of teishoku, this lunchtime experience brings together a selection of seasonal dishes before arriving at your chosen main course, accompanied by rice, soup and house-made pickles.

KOBACHI 小鉢

Otsukuri
Kingfish (Yuzu Kosho), Tuna (Zuke),
Snapper (Kombu-jime)

Chawanmushi
Savoury Egg Custard, Grilled Corn,
Foie Gras

Tempura
Zuwai Snow Crab, Shiso Leaf, Lotus
Root, Enoki Mushrooms



SHUSAI 主菜

Takeda 10 Wagyu
or
Market Fish

King Brown Mushroom,
Broccolini, Sansho Pepper

served with

Steamed Rice, Soup,
House-Made Pickles

— *served as a teishoku 定食* —

125 pp

*Please note: A minimum of 24 hours' advance notice is required for this menu.
Our menu is subject to seasonal availability*

All prices inclusive of GST. A minimum credit card surcharge of 1.5% applies. A 15% surcharge applies to Sundays and public holidays.

DESSERT 甘味

Hojicha Chocolate Ice Cream
Monaka

