

F I V E

SET MENU – Producer Selection

189pp

Southern Calamari, Black Sesame, Tama-miso
Spanish Mackerel, Irizake, Cucumber, Celery
Coral Trout, Kohlrabi, Genmai, Shiitake, Yuzu
Blackmore Wagyu Ichibo (Rump Cap), Maitake, Lentil Miso
Mont Blanc, Chestnut, Sake Kasu, Persimmon

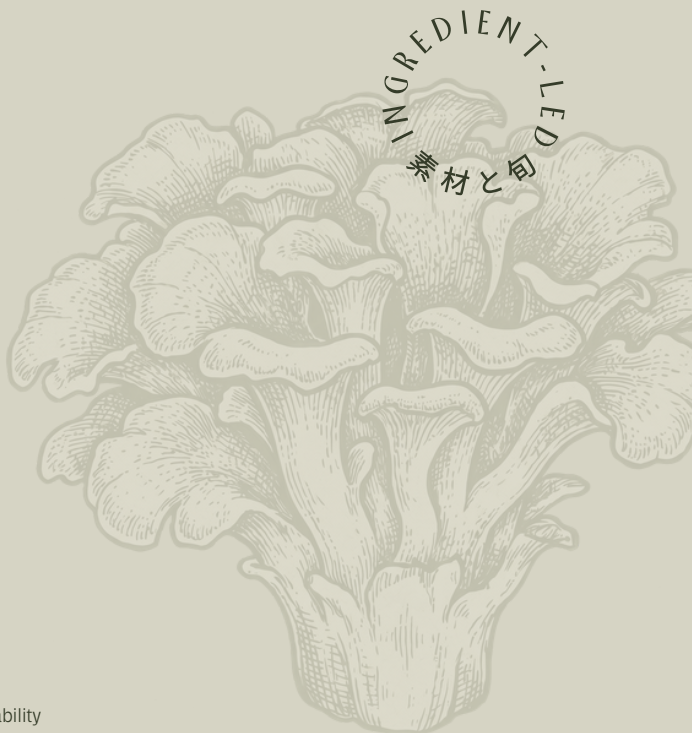
NATURE

PROVENANCE

PEAK

CRAFT

HONESTY



Our menu is subject to seasonal availability

Served to individuals or groups of 6+ on Tuesday-Thursday only

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

F I V E

SET MENU – Ingredient Journey

249pp

Spanner Crab, Macadamia, Yuba, Oscietra Caviar
Southern Calamari, Black Sesame, Tama-miso
Spanish Mackerel, Irizake, Cucumber, Celery
Coral Trout, Kohlrabi, Genmai, Shiitake, Yuzu
Parsnip, Goshiki Pasta, Spinach, Saffron, Charcoal, Tomato
Quail, Daikon, Truffle, Foie Gras
Wagyu Kiwami Sirloin, Maitake, Lentil Miso
Sorbet, Juniper Berry, Orange, Pomelo
Mont Blanc, Chestnut, Sake Kasu, Persimmon

NATURE

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Our menu is guided by the season's harvest.

Sample Winter Menu reference

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