



# chef's omakase

set menu 89pp | matching beverage 68pp

## **sunomono**

corn puree | cooked prawn | seared scallop | pickled okra  
*Kunizakari 'Saika' Daiginjo - Aichi, Japan*

## **truffle white soy cured kingfish**

house cured and seared kingfish | truffle white soy | chives |  
ume paste | tonburi | sesame  
*2017 Rainer Wess Grüner Veltliner - Kremstal, Austria*

## **nest scallop**

kataifi scallop | onion salsa | betel leaf  
*Dewazakura Dewa Sansan Junmai Ginjo - Yamagata, Japan*

## **shio koji snapper**

tomato shiso dashi broth | shiitake mushrooms | ikura  
*2018 Domaines Oudin Chardonnay - Chablis, Burgundy, France*

## **rangers valley wagyu**

eggplant puree | nori powder | pickled carrots  
*2015 Bannockburn Shiraz - Geelong, Victoria*

## **goma**

chocolate mousse | raspberry jelly | chocolate crunch |  
sesame ice cream  
*Choya Kokuto Umeshu - Osaka, Japan*

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