

chef's omakase



restaurant & bar

wagyu yakiniku nigiri
yakiniku | nori | wasabi

sashimi combo
chef's selection of sashimi
**2015 Chandon Sparkling Brut, Yarra Valley, VIC*

lobster tempura
semi dry tomato | soy vinegar
**Yoshinogawa Gokujo Junmai Ginjo, Niigata, Japan*

miso caramelized' glacier 51' toothfish
pickles
**2017 Granbazan 'Etiqueta Ambar' Albariño, Rias Baixas, Spain*

house salad
radicchio | cos | endive | pepper | white dressing

chef's choice sushi nigiri 3pieces
**Tantakatan Shiso, Hokkaido, Japan*

tajima wagyu strip loin
kizami wasabi | pink salt
**2017 Bannockburn Shiraz, Geelong, VIC*

chef's choice dessert
**Choya Single Year Umeshu, Osaka, Japan*

menu \$119pp
***add on beverage pairings \$79pp**

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